

WHITE NUT BREAD (M. Louise Winter)

3 cups sifted flour (HLRP: "If you use the new pre-sifted flour,
4 tsp. baking powder do not sift again."
1 tsp. salt
3/4 c. sugar
3/4 c. chopped nuts
1 large egg
1 1/2 c. milk
2 tbsp. melted shortening

Sift flour, baking powder, salt and sugar together. Add nuts. Stir in well-beaten egg mixed with milk. Stir in shortening. Pour into greased bread loaf pan (8" X 4"). Let stand 20 min. at room temperature. Bake about 70 min. in moderate oven (350 degrees). (MLRW: "This makes a very high loaf. For a lower loaf use a larger pan.") (HLRP: "This is Louise's recipe. I usually use the Pillsbury Nut Bread Mix.")

WHITE BREAD (Ora E. L. Russell)

4 tbsp. sugar
2 tbsp. salt
6 tbsp. crisco
quart milk

Scald the above. Cool. Dissolve 1 yeast cake in 10 tbsp. warm water. Add one quart (less ten tbsp.) cold water. Add six quarts flour (rounding). Knead until smooth and let rise until twice the amount. Put in tins and let rise. Bake at 350 degrees 1 hour.

SCALLOPED EGGPLANT (Lillian Powell Clark)

1 eggplant--peeled, cubed, cooked in salt water 7 min., drained
1 can cream of mushroom soup
1/3 cup milk
1 egg beaten
3/4 cup Pepperidge farm herb stuffing
1 cup chopped onions
1 can sliced mushrooms

Mix all together and top with 1 c. grated sharp cheese and 1/2 cup bread crumbs that have been toasted with 2 tbsp. butter. Bake at 350 degrees for 20 minutes. Serves 6-8.

CHIII CON CARNE (HLRP)

1 cup sliced onions (saute about 3 minutes)
3 tbsp. butter or shortening

Add 1 lb. hamburger, cook and stir till meat is done. Add 1 can kidney beans, 2 cups canned tomatoes, 1 tsp. chili powder, 1/2 tsp. salt, 1 tsp. celery salt, 10 drops tobasco sauce. Cover and simmer about 45 minutes.

ROQUEFORT DRESSING (HLRP)

In a small bowl measure

2 tbsp. vinegar
1/8 tsp. salt
3 drops tobasco
1/4 c. crumbled roquefort or blue cheese
2 tbsp. cream cheese

Blend well then blend in: 2 tbsp. olive oil and add 2/3 c. mayonnaise. Beat until smooth.

GREEN BEAN CASSEROLE (M. Louise Winter)

1 medium-sized onion chopped
2 1/2 c. green beans
5 med. potatoes cooked
1/2 c. warm milk
1 beaten egg
salt and pepper
1 can condensed tomato soup
1 lb. ground beef

Brown onion in hot fat, add meat and seasonings and brown. Add drained beans and soup. Pour into greased casserole. Mash potatoes, add milk, egg and seasoning to potatoes. Bake at 350 degrees for thirty minutes. Serves six.

BEEF STROGANOFF (Ruth Powell Swain)

10 servings

4 lbs. boneless beef tenderloin, sirloin or cubed

Dredge meat with following mixture: 1 c. flour, 2 tsp. salt, 1 tsp. msg., 1/4 tsp. pepper.

Heat 2/3 c. butter, brown meat on all sides with 1 c. finely chopped onions; add 3 10 1/2-oz. cans beef bouillon. Cover and simmer 20 minutes.

Combine and saute 1 lb. sliced mushrooms in 6 tbsp. butter. Add to meat. Blend 2 c. sour cream and 6 tbsp tomato paste and 2 tsp. worcerstershire sauce.

Remove meat from heat and add sour cream mixture in small amounts; cool quickly and freeze. When ready to serve, defrost and heat very slowly, stirring over heat to prevent separation. Serve with gnocchi. The dish may also be heated in 350 oven for thirty minutes. Stir occasionally.

STUFFED MANGOES (Olga Kawash)

2 lbs. hamburger (part pork)
1 c. rice--cook
2 eggs
1 small onion diced
salt and pepper

Mix all of the above well and stuff peppers. Cover with water, 1 can tomato soup and 1 quart tomatoes.

Fry bacon--lay on peppers--make brown gravy with bacon drippings (3 or 4 tbsp. flour, onion, and water). Add to liquid on peppers, cover and cook at least two hours.

OYSTER LOAF (Fanny Olivia Reese Powell)

2 lbs. sausage
2 doz. oysters cut in pieces
2 eggs
1 c. bread crumbs

Beat the eggs and bread crumbs with a rotary beater and add the sausage and oysters. Combine and bake as for meat loaf--at least 1 hour. Serve with: 1 lb. cranberries, 1 orange, 2 c. sugar (put fruit through grinder).

TWIN MEAT LOAVES (HLRP)

2 lbs. ground beef
1/4 c. chopped onion
1/4 tsp. dry mustard
1/4 tsp. poultry seasoning
2 tsp. chopped celery (HLRP: "I use dried celery leaves.")
2 tsp. salt
1/4 tsp. pepper
1/4 tsp. sage

Cube four slices bread, soak in 1 cup milk, add 2 beaten eggs and 1 tbsp. worcestershire sauce. Beat with rotary beater. Combine meat and bread and egg mixture and form into 2 loaves--place in greased baking pan. Spread 1/2 c. chili sauce or ketchup over each loaf. Pour 1/2 c. boiling water around loaves. Bake uncovered in 350 degrees oven 60 minutes. Baste with liquid in pan. Serves 8 or 10. HLRP note: "These can be made in regular bread pans. Be sure the pan is large enough so that water doesn't go over sides while cooking."

BEEF STEW (HLRP)

Get either stewing meat already cut or get a small piece of chuck and cut in cubes. Brown in frying pan in mazola on all sides. Add about 4 cups water and 2 onions and cook slowly about two hours. Add water if necessary. When meat is tender when tried with fork, thicken with about 3 tbsp. flour wet with water. Salt and pepper, add carrots.

You have to judge the amount of flour as you go along to get the right thickness.

BEEF POT ROAST (HLRP)

Buy a piece of chuck roast. Brown in frying pan on both sides in hot oil. Drain off oil. Add about 1 cup water and salt and pepper and garlic salt and cover and cook slowly about 2-2 1/2 hrs. Add canned carrots and onions, heat and serve.

CHIPPED BEEF GRAVY

1/4 lb. chipped beef
2 tbsp. flour
1 cup milk
1/8 tsp. pepper

Put chipped beef in frying pan and barely cover with boiling water. Cook slowly till water evaporates. Add flour and blend. Scald milk and stir till thick. Add pepper. Serve on toast or noodles.

BAKED LASAGNA

1 lb. jumbo lasagna
1 onion diced
2 tbsp. olive oil
grated parmesan cheese
1 lb. hamburger
1 clove garlic chopped
2 6-oz. cans tomato paste
2 cups water

1 lb. mozzarella
3/4 lb. ricotta
2 bay leaves
salt and pepper
parsley

Sauce--brown meat in oil, add onion, garlic, tomato paste mixed with water, parsley, salt, pepper, bay leaves.

Lasagna--cook as directed on package; arrange lasagna in baking dish in layers, alternating with layers of sauce, mozzarella and ricotta. Sprinkle with grated cheese. Bake in 350 oven about 20 minutes or until mozzarella is melted.

OYSTER STEW (HLRP)

1/3 qt. water
2/3 qt. milk
1/2 to 3/4 tsp. salt
1 tbsp. butter
pint oysters
1 tbsp. butter

Melt butter, add oysters and cook till edges curl. Heat milk, butter and salt. Add cooked oysters. Be careful boiling milk.

FRIED OYSTERS (HLRP)

Beat egg and 1 tbsp. water. Roll oysters in cracker crumbs--egg--and cracker crumbs. Fry in oleo.

HLRP:

- Use Pepperidge Farm Stuffing whenever you need bread crumbs
- I like Pillsbury Mashed Potato
- I like French's Scalloped Potatoes
- The Durkee's Instant Minced Onions are good for cooking--the equivalent for fresh onion is on the box.
- The Pillsbury nut bread mix is very good.
- Use Mazola for melted shortening or melted oleo
- I buy Pillsbury's Pie Crust frozen already rolled out
- If you want a roast in the oven, it is best to use either rump roast or rib roast. They are more tender. Use the juice from these for Yorkshire Pudding too.

BROILED CHICKEN (HLRP)

To broil a chicken or parts, brush with butter and salt and pepper. Place about 5 inches from heat on broiler pan. Place skin side down first and turn and brown other side. Baste about every 15 minutes. Total broiling time about 50-60 minutes.

You can boil chicken in water with a little salt added only about 45 minutes or till tender. Then fry in oleo in frying pan.

HARD-BOILED EGGS (HLRP)

To hard boil eggs, cover with water, bring to boiling and turn heat off. Let stand about 20 minutes. Run cold water on them.

CABBAGE ROLLS (Olga Kawash)

Add small amount of vinegar to boiling water and wilt a head of cabbage that has core removed so that leaves are pliable. Remove as each outer leaf softens slightly. Cut off vein in leaf. Mix together: 2 lb. hamburger (some pork is better), 1 c. rice cooked, 2 eggs, 1 small onion diced, salt and pepper. Make into small loaves and roll in wilted cabbage leaves.

Cover bottom of large kettle with some of the smaller cabbage leaves. Put in cabbage rolls. Cover with water that cabbage has cooked in. Add 1 can tomato soup, 1 quart can tomatoes. Fry bacon and lay on top, make a brown gravy made of bacon drippings (4-5 tbsp. flour and onion). Make very thick and add to liquid on cabbage rolls. Cover cabbage rolls with more cabbage. Cover and cook at least 2 hours.

PECAN TARTS or TASSIES (Ann Marie Swindlehurst Powell)

3-oz. package cream cheese
1/2 c. butter

Cream the cheese and the butter. Add 1 c. sifted flour, chill one hour; shape into 24 1-inch balls, place in ungreased 1 3/4" muffin pans; press dough against bottom and sides.

Fill with the following mixture: 1 egg, 3/4 c. brown sugar, 1 tbsp. softened butter, 1 tsp. vanilla, dash salt--beat the preceding ingredients together until smooth. Divide 1/3 c. coarsley-broken pecans among tarts. Add egg mixture. Top with 1/3 c. coarsley-broken pecans. Bake at 325 for 25 min. or till filling is set. Cool. Remove from pans. Makes two dozen.

BAKED POTATOES (HLRP)

"Scrub potatoes well and then dry. Grease with wesson oil and bake at 400 degrees about 50-60 minutes."

DATE AND NUT PINWHEELS (HLRP)

Combine 2 1/4 c. chopped dates, 1 c. granulated sugar and 1 c. water in saucepan and cook over low heat until thick--about 10 min. Add 1 c. chopped nutmeats and cool.

Cream 1 c. shortening, 3 eggs, 2 c. brown sugar. Add four c. flour, 1/2 tsp. salt, 1/2 tsp. baking powder, 1 tsp. vanilla. Chill thoroughly. Divide dough into two parts and roll each out separately into a rectangle a little less than 1/4" thick. Spread each with the date filling and roll up as for a jelly roll into two long rolls. Chill thoroughly (over night). Cut with sharp knife into 1/4"-thick slices. Bake at 385 degrees for nine minutes. Makes 5 dozen. Watch closely while baking--do not let them get too brown.

DRESSING (Maude Smith)

1 loaf of bread--broken or cut into cubes
24 small Saltine crackers
3 tbsp. oleo
2 onions chopped
celery--chopped (use dried celery flakes if you don't have celery)
2 eggs, beaten
2 tsp. salt
1/2 tsp. pepper
1 tbsp. poultry seasoning
1 c. milk
1 1/2 c. boiling water

Add crumbled crackers to bread crumbs. Saute onion and celery in oleo. Add to bread, add salt, pepper and poultry seasoning. Add eggs to milk and add water. Mix into bread mixture. Bake in bread pan for one hour at 350 degrees.

Note by HLRP: "This dressing can be put into fowl but do not fill cavity--fill only about 2/3 full. This dressing (swells or raises?) when cooking."

BREAD STUFFING (HLRP)

4 c. bread cubes
3 tbsp. chopped onion
1 tsp. salt
1/4 tsp. pepper
sage to taste
1/4 tsp. poultry seasoning
1/3 c. melted butter

Toss gently the above to mix. Allow 1 c. stuffing for each pound of poultry.

WIMPIES (HLRP)

Brown chopped onion and 1 lb. hamburger in electric frying pan. Add 1 tablespoon ketchup, 1 tablespoon prepared mustard, 1 can chicken gumbo soup, salt and pepper. Cook slowly about 1/2 hr.

TOMATO SOUP CAKE (Mrs. Decker)

1 c. sugar
1/2 c. shortening
1 egg

Cream the above ingredients together. Add 1 can tomato soup, 2 tsp. baking soda dissolved in soup. Mix together 2 cups flour, 1 tsp. cinnamon, 1 tsp. cloves, 1 tsp. allspice and add to soup-shortening mixture. Add 1 cup raisins, 1 cup nutmeats. Bake in oblong or loaf pan for about 45 minutes at 350 degrees.

Cream Cheese Icing:

1 3-oz. cake Phila. Cream cheese
1 tbsp. milk
1 tsp. vanilla

Cream the above and add about 2 1/2 c. confectioner's sugar until mixture is right consistency for spreading. HLRP: "If you put too much sugar in, add few drops of milk to thin icing."

BETTY'S BROWN BREAD (Betty Brown)

1/4 c. sugar
1/4 c. molasses
1 tsp. salt
1 tbsp. shortening
1 egg
1 c. sour milk
1 tsp. soda
1 c. graham flour
3/4 c. white flour
nuts or raisins

Mix all together and bake at 350 degrees about 40 minutes

HLRP: "To make sour milk put 1 1/2 tbsp. vinegar in 1 c. milk. Let stand till it sours--a few minutes."

GOLD ICING FOR ANGEL FOOD CAKE (OELR)

1 small egg
confectioner's sugar
little butter
lemon extract

GINGERSNAPS (Fanny Olivia Reese Powell)

5 c. flour
1 tbsp. soda
1/2 tsp. salt
1 tbsp. ginger
1/2 c. dark molasses
1 c. lard
2 c. brown sugar
2 eggs
1 tsp. vinegar

Sift flour once, measure and sift again with soda, salt and ginger. Cream lard, add sugar and continue creaming. Add beaten eggs, vinegar and molasses. Mix in dry ingredients and roll in balls using about 2 1/2 tbsp. dough for each. Place on a cookie sheet and bake in a moderately-hot oven (400 degrees) for 12-15 min. The cookies are very soft when done. Yield 4 doz.

LINDBURG RELISH (M. Louise Russell Winter)

2 medium-sized heads of cabbage, 12 onions if large ones only
8, 8 medium carrots, 4 red mangoes, 4 green mangoes. Put the
preceding ingredients through food grinder. Add 1/2 c. to 1 c.
salt. Mix well and let stand for two hours. Drain and add
six cups sugar, 1 quart cold vinegar, 2 tbsp. mustard seed, 1
tbsp. celery seed. Mix thoroughly and put in jars. Seal. Dip
covers in parafin.

SWEET PICKLE (Edna Loomis Loomis)

1. use rather large cucumbers
2. soak in brine 8-10 days (brine should be strong enough to
float an egg)
3. soak in alum (1/2 pkg.) water, 48 hrs., changing as scum
rises
4. cut in pieces crosswise (about 1/2")
5. fill dishpan 1/2 full cold water, add 2 tbsp. alum, 1 tsp.
tumerick, ginger to make a strong tea, add cucumbers and
boil for 30 minutes. Remove.
6. Syrup: 1 quart vinegar
1 pint water
3 lbs. sugar
4 lbs. cucumbers
whole cloves
boil about three minutes and seal

yields 4 quarts or 8 pints

DILL PICKLES (Ora E. L. Russell)

2 quarts water
1 quart vinegar
1 c. salt

Boil hard for 1/2 hour. Pack cucumbers in cans using about
1 head dill to 1 quart and garlic. Pour on vinegar and seal.

LULU PASTE

sandwich filling

3 egg yolks
3 tbsp. vinegar
3 tbsp. sugar
salt

Cook until thick, not too long. Stir continually, add butter
size of an egg, cool. Add 1/2 lb. cream cheese, 2 green mangoes
chopped fine, 1 tbsp. onion chopped fine, olives if desired.
Spread on bread. This keeps well.

TUNA FISH CASSEROLE (HLRP)

1 can tuna fish
1 pkg. noodles
1 can mushroom soup
chopped onion and mangoes
1 c. milk
1 tsp. salt
1/4 tsp. pepper
1 c. Pepperidge Farm Stuffing mix
grated cheese

Cook noodles in boiling salted water till tender. Add tuna, soup, milk and seasonings. Mix well. Pour into buttered baking dish. Cover with grated cheese and crumbs. Bake at 350 degrees till crumbs are brown.

BANANA CHERRY PIE

baked pie shell
1 pkg. Dream Whip
3 oz. cream cheese
1/4 c. sugar
3 bananas
1/2 can cherry pie filling

Prepare Dream Whip as directed on the package. Have cream cheese at room temp. Cream well and add 1/4 c. sugar. Blend dream whip and cheese together. Slice 3 bananas in pie shell--spread cheese mixture over top of bananas. Spread pie filling in a circle in center of pie on cheese mix. leaving a ring of white cheese mixture showing around edge. Chill thoroughly. Keep in refrigerator. Don't keep too long because bananas will get brown.

PORK CHOPS (HLRP)

4 pork chops
1 can celery soup
1/4 to 1/3 c. water

Brown chops in frying pan on both sides. Pour off grease. Add water and soup and cover and cook slowly about 45 min. Stir occasionally.

To fix in oven: After browning chops, put them in casserole and add soup and water to frying pan after grease is drained. Stir in brown mixture and pour over chops. Cover and bake at 350 degrees for forty-five minutes.

Be sure all pork is well-cooked.

FROZEN FRUIT SALAD (OELR)

1 egg slightly beaten
2/3 c. sugar
1/2 c. milk
1/2 c. unsweetened pineapple juice

Cook and stir constantly until slightly thickened; remove from heat and add 1 tbsp. Knox gelatine dissolved in 1/4 c. cold water and 1/2 tsp. vanilla. When it begins to set add:

1 mashed banana
1/2 c. mixed fruit cocktail
1/2 c. heavy cream whipped
1/8 tsp. salt

Put in tray and freeze. Serves 5 or 6.

OLD FASHIONED MOLASSES DROP CAKES (OELR)

1/2 c. shortening
1/2 c. sugar
1/2 c. New Orleans molasses
1/2 c. sour milk
1 tsp. soda
1/4 tsp. salt
1/4 tsp. cloves
1 tsp. cinnamon
1 tsp. ginger
2 1/2 c. flour
1 egg
1/2 c. chopped raisins

Cream shortening and sugar, add molasses, sour milk with soda dissolved in it, salt and spices sifted with flour, well-beaten egg and raisins. Drop from teaspoon to greased pan. Bake in moderate oven (350 degrees) 7-10 minutes.

BREAD AND BUTTER PICKLES (HLRP)

6 qt. sliced med. cucumbers
6 sliced med. onions
1 c. salt

Combine the above ingredients and allow to stand three hours. Drain.

1 1/2 qt. vinegar
6 c. sugar
1/2 c. mustard seed
1 tbsp. celery seed
1/4 to 1/3 tsp. cayenne pepper

Combine and boil. Add cucumbers and onions. Heat to simmering and pack hot. Do not boil.

WELSH COOKIES (Gwen Owens--Mrs. Hills' recipe)

4 c. flour
3 tsp. baking powder
1 $\frac{3}{4}$ c. sugar
1 c. shortening (hard butter)
1 tsp. nutmeg
1 c. currants
1 tsp. salt
3 eggs in cup fill with milk

Mix together and roll out $\frac{3}{8}$ " thick. Cut with 2" cutter and bake on medium heat on griddle (325 degrees) about 4 minutes to each side. Take off griddle when soft, sprinkle with granulated sugar.

SAUSAGE-STUFFED PEPPERS (HLRP)

$\frac{3}{4}$ lb. ground lean pork
4 stalks celery, sliced (1 $\frac{1}{4}$ c.)
1 small onion quartered
1 large clove garlic
 $\frac{1}{4}$ tsp. fennel seed
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{8}$ tsp. pepper
 $\frac{3}{4}$ c. water

Put all the above ingredients, except the pork and the fennel, into blender and blend for 30 sec. Stir into meat, add $\frac{1}{4}$ c. uncooked rice. Put meat mixture in 4 med. peppers halved. Combine tomato sauce and fennel and spread on top of stuffed peppers. Cover with foil and bake at 350 for 45 min. Baste and bake uncovered 15 min. more. Four servings.

STRAWBERRY PIE (Emily Thorne)

1 pt. strawberries with a cup of sugar. Put on stove and let come to a boil; have 1 envelope Knox gelatine dissolved in $\frac{1}{3}$ c. water, juice and rind of $\frac{1}{2}$ lemon and add to hot berries and let cool in refrigerator until it begins to set and then beat whites of three eggs and fold in. Spread $\frac{1}{2}$ c. whipped cream on top.

MEAT BALLS (HLRP)

1 lb. hamburger
2 slices bread
1 egg
salt and pepper
clove of garlic
 $\frac{1}{2}$ to $\frac{3}{4}$ c. grated cheese
1 tsp. basil

HERMITS (Ora E. L. Russell)

3 eggs well beaten
1 c. shortening
1 1/2 c. sugar
1 1/2 c. raisins
1 c. nutmeats chopped
3 c. flour
1 1/2 tsp. soda
1/2 c. milk
1/2 tsp. nutmeg
1 tsp. cloves
1 tsp. cinnamon

Bake at 375 degrees for 15-16 minutes.

CHOCOLATE DROP COOKIES (Gert Rhodes)

1/2 c. shortening
2/3 c. brown sugar
1 egg well beaten
3 squares melted chocolate
2 c. flour
1/2 tsp. soda
salt
1/2 c. milk
vanilla
nutmeats

Bake at 325 degrees for 13 minutes.

HUCKLEBERRY PIE (Fanny Olivia Reese Powell)

1 c. huckleberries
1 c. water
1 c. sugar
3 tbsp. corn starch
lemon juice
salt
butter

Boil all the above until mixture thickens; then add rest of one quart of berries. Put in baked pie shell. Set aside to cool. Spread with whipped cream.

DUMPLINGS (HLRP)

1 c. flour
1/2 tsp. salt
1 1/2 tsp. baking powder
1/2 c. milk
2 tbsp. melted shortening

Mix flour, salt, baking powder thoroughly; add milk and shortening, mix well; drop dumplings from spoon and cover and steam without lifting cover for 15 minutes.

HLRP note: "I put dumplings in an aluminum pan like bought pies come in. Prick foil full of holes with a fork. The dumplings can be dropped on chicken or meat but flaky if kept out of liquid."

YORKSHIRE PUDDING (HLRP)

Use liquid from roast or pot roast or 1/4 c. mazola in 8" pan.

Mix 1 c. flour and 1 tsp. salt. Mix 1 c. milk and 2 well-beaten eggs. Combine both mixtures and beat till smooth. Bake at 400 degrees for thirty minutes.

RICE PUDDING (Ora E. L. Russell)

1/2 c. rice
1 quart milk

Cook in double boiler till tender, about 1 hr.

Add: 1/2 c. raisins, 1/2 c. sugar, butter, 1/2 tsp. vanilla, 1/2 tsp. salt, 1/2 tsp. nutmeg

DATE PUDDING (Fanny Olivia Reese Powell)

3 eggs
1 c. 4X sugar
1 c. bread crumbs
1 c. walnut meats
1 lb. dates, cut up

Separate eggs and add beaten whites last. Bake in moderate oven for thirty minutes.

BAKED RICE PUDDING (Fanny Olivia Reese Powell)

cook 1/2 c. rice
1 qt. milk
2 eggs
1 c. sugar
salt
nutmeg

Combine all together and bake about 1 hour.

CREAM PIE (Fanny Olivia Reese Powell)

1 pt. milk
1/2 c. sugar
3 tbsp. flour (almost heaping)
salt
yolks of two eggs

Put pint of milk in top of double boiler. Heat till warm. Stir together yolks of eggs, flour, sugar and mix with a little cold milk. Add to milk, cook till thick. Add piece of butter and vanilla. Use egg whites for meringue.

LEMON PIE (Ora E. L. Russell)

Wet 3 tbsp. cornstarch with cold water; add about 1 1/2 c. boiling water--until right thickness.

Add yolks of two eggs, grated rind and juice of 1 lemon (about 1/2 c.), butter, salt, 1 c. sugar. Cook till cornstarch is clear. Stir constantly.

Pour into baked shell. Spread meringue on top and brown in oven.

CHUCK ROAST (HLRP)

"Sprinkle chuck roast with salt, pepper and garlic salt. Brown on both sides in electric frying pan. Add water--you'll have to guess how much--not a lot--watch that it doesn't go dry--maybe two cups. Add a half package of Knorr's Onion Soup. Cook about 1 1/2 hrs.--slowly. When meat is nearly done, put potatoes in pan to cook. Warm can of drained carrots in pan."

ROAST BEEF (HLRP)

"Sprinkle piece of rolled rump roast with salt and pepper and garlic salt and roast at 350 degrees about 30 minutes per pound. Cover with foil. Put baked potatoes in oven with this. Figure out time to put them in."

MOLASSES COOKIES (Fanny Olivia Reese Powell)

2 c. molasses
1 c. sugar
1 c. shortening
6 tbsp. boiling water
2 tbsp. vinegar
3 tsp. soda
7 cups flour
1 tsp. salt
2 eggs
1 tsp. each (cinnamon, nutmeg, ginger)

Roll thick or drop from tsp. and bake at 350 degrees 12-15 min.

FORP: "I think I made a mistake on water and vinegar."

ICE-BOX COOKIES (Fanny Olivia Reese Powell)

1 lb. Nucoa less 1 inch--soften
1 c. brown sugar
1 c. white sugar

Cream the above. Add 3 eggs beaten, 5 c. flour sifted, 1 extra c. flour with 1 tsp. soda, 1/2 tsp. salt, nuts if desired. Form in loaves and put in ice box. Slice when cold and bake.

CHRISTMAS COOKIES (Ann Marie Swindlehurst Powell)

1 c. margarine
2 2/3 c. sugar
2 tsp. salt
4 eggs
6 c. flour
5 tsp. vanilla
4 tsp. baking powder

Mix all together in one bowl. Separate into balls and roll thin. Bake at 300-350 degrees.

WHITE COOKIES (Ora E. L. Russell)

2 c. sugar
1 c. lard
2 eggs
1 tsp. baking powder mixed in flour
1 c. buttermilk
1 heaping tsp. soda dissolved in milk
vanilla

BOILED CAKE (Olwen Ruch Adler)

1 c. shortening
2 c. sugar
1 tsp. ginger
1 tsp. nutmeg
1/2 tsp. salt
1/2 tsp. cloves
1 box raisins
2 1/2 c. boiling water

Cook the above for three minutes. Cool and then add 3 1/2 c. flour, 2 tsp. baking soda, fruit and nuts if desired. I bake at 350 degrees for 1 hour or until done. Recipe does not call for eggs.

HLRP: "Olwen's recipe very good. Better than Aunt Maggie's."

MY BEST GINGERBREAD (Ora E. L. Russell)

1/2 c. sugar
1/2 c. shortening
1 egg
1 c. New Orleans molasses
2 1/2 c. sifted flour
1 1/2 tsp. soda
1 tsp. cinnamon
1 tsp. ginger
1/2 tsp. cloves
1/2 tsp. salt
1 c. hot water

Cream shortening and sugar, add beaten egg, molasses, then dry ingredients which have been sifted together; add hot water last and beat until smooth. The batter is soft, but it makes a finer cake. Bake in greased pan (325 degrees to 350 degrees). Makes 16 generous portions.

CORNERED BEEF SALAD MOULD (Edna Loomis Loomis)

1 env. gelatin (knox)
1/4 c. cold water
1 1/2 c. tomato juice
1 tsp. lemon juice
1/2 tsp. salt
1 12-oz can corned beef
3 hard-cooked eggs
1/2 c. chopped cucumbers
2 c. chopped celery
1 tbsp. onion

(1 c. mayonnaise mixed with ingredients before mould sets.)

Dissolve gelatin cold water. Heat tomato juice. Add gelatin, stir until dissolved, add lemon juice and salt. Chill until partially set. Combine the shredded beef, chopped eggs and other ingredients. Fold into gelatin mixture. Pour into 8 1/2" X 4 1/2" X 2 1/2" loaf pan or 1 1/2 quart mould. Chill until firm. Serves eight generously. (Served this with potato chips, pickles, jelly, rolls, cookies and coffee.)

FRESH PEACH PIE (M. Louise Winter)

4 c. sliced, fresh peaches
1 tbsp. quick-cooking tapioca
1 tbsp. lemon juice
1/4 tsp. almond extract
1 c. sugar
1 tbsp. butter
unbaked pastry

Combine sliced peaches, tapioca, lemon juice, almond extract and sugar. The fresh fruit must thoroughly and easily absorb the sugar for best results. That's why you need a quick dissolving sugar. Line a 9" pie pan with pastry. Fill pie shell with peach mixture. Dab with butter. Cut strips 1/2" wide from remaining pastry; moisten edge of crust and arrange lattice of pastry strips across top. Flute edge to form a standing rim. Bake in hot oven (450 degrees) 10 min. Reduce heat to moderately hot (400 degrees) and bake about 25 min. longer.

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1 pt. milk
1/2 c. sugar
3 tbsp. flour (almost heaping)
salt
yolks of two eggs

Put pint of milk in top of double boiler. Heat till warm. Stir together yolks of eggs, flour, sugar and mix with a little cold milk. Add to milk, cook till thick. Add piece of butter and vanilla. Use egg whites for meringue.

LEMON PIE (Ora E. L. Russell)

Wet 3 tbsp. cornstarch with cold water; add about 1 1/2 c. boiling water--until right thickness.

Add yolks of two eggs, grated rind and juice of 1 lemon (about 1/2 c.), butter, salt, 1 c. sugar. Cook till cornstarch is clear. Stir constantly.

Pour into baked shell. Spread meringue on top and brown in oven.

CHUCK ROAST (HLRP)

"Sprinkle chuck roast with salt, pepper and garlic salt. Brown on both sides in electric frying pan. Add water--you'll have to guess how much--not a lot--watch that it doesn't go dry--maybe two cups. Add a half package of Knorr's Onion Soup. Cook about 1 1/2 hrs.--slowly. When meat is nearly done, put potatoes in pan to cook. Warm can of drained carrots in pan."

ROAST BEEF (HLRP)

"Sprinkle piece of rolled rump roast with salt and pepper and garlic salt and roast at 350 degrees about 30 minutes per pound. Cover with foil. Put baked potatoes in oven with this. Figure out time to put them in."

AUNT MAGGIE'S BOILED CAKE (Margaret Gillespie Russell Jones)

1 1/3 c. water
1 1/2 c. sugar
2 tbsp. lard or crisco
1/2 tsp. salt
1/2 tsp. cloves
1 tsp. cinnamon
1 c. raisins

Boil the above mixture for a few minutes--until well blended, then cool. Add 2 2/3 c. flour, 1 tsp. soda dissolved in hot water. Bake in bar tin.

HLRP: "Maggie Jones' Spice Cake--the original recipe was:

1 c. sugar
1 c. water
1/2 tsp. cloves
1 c. raisins
1 tbsp. lard
1 tsp. cinnamon
1/2 tsp. salt

Boil a few minutes, then cool and add 2 c. flour, 1 tsp. saleratus dissolved in a little hot water. Bake in bar tin."

HLRP, 09-03-77: "Aunt Maggie's original recipe was in coffee cup measurements, i.e., 1 c. = 1 1/3 c. Mom converted it into regular measurements."

FRUIT CAKE (Fanny Olivia Reese Powell)

3 lbs. raisins
2 lbs. currants
2 packages figs or 1/2 lb. loose
1 lb. dates
8 c. flour
3 c. sugar (or 1 brown and 2 gran.)
6 tsp. baking powder
1/2 lb. butter or lard

candied citron, orange, lemon, pineapple

1/2 lb. cherries
1/2 tsp. cloves
1/2 tsp. allspice
1 tsp. cinnamon
3/4 tsp. mace
1 1/2 tsp. salt
1/2 lb. walnut meats
10 eggs

1/4 c. brandy (optional)
about 1 c. of water or cold coffee

(mix all fruits together with 2 c. of the flour)

mix shortening and sugar together; mix dry ingredients and shortening and sugar together; combine fruits and nuts with the preceding. Beat eggs, add water and add to the other mixture. Bake at 250 degrees about 2 1/2 to 2 3/4 hours. (Do not bake in pyrex.)

HLRP: "I use 1 1/2 times the cake portion."

HUCKLEBERRY PUDDING (Fanny Olivia Reese Powell)

1 1/2 c. flour
2 tsp. baking powder
1 c. sugar
1 egg--put whole in cup--fill cup with milk
1 tsp. vanilla
1 tbsp. melted butter

Mix all together. Put huckleberries in dish, sprinkle with cinnamon. Pour batter over berries. Bake 1 hour. Serve white sauce with nutmeg with pudding:

White Sauce: mix together 3/4 c. sugar, butter, salt, 1 tbsp. flour. Add 1 c. boiling water and tsp. vanilla; add nutmeg.

GOLD AND SILVER CAKE (Ora E. L. Russell)

Silver Part:

6 egg whites beaten with salt and 1/2 tsp. cream of tartar, add 3/4 c. sugar sifted added gradually then the 3/4 c. flour sifted four times; 1/4 tsp. almond extract. Make first and put in the pan last.

Gold Part: 6 egg yolks beaten two minutes; add 3/4 c. sugar and beat; 1/4 c. boiling water, 3/4 c. flour sifted with 1 level tsp. baking powder and pinch of salt, 1/2 tsp. vanilla. Make last and put in angel food pan first.

FUDGE (M. Louise Russell Winter)

2 1/2 c. sugar
1/4 lb. oleo
1 c. canned cream

Stir and boil the above ingredients for 10 minutes--no longer. Add 2 packages chocolate chips melted, 1 7-1/2-oz. can mallow whip, 1 tsp. vanilla, nuts if desired. Keep in refrigerator.

Our 110th year of serving the Carbondale area -- home of Joseph Kamin

Carbondale News

25¢

Tuesday, November 23, 1982

Vol. 110 No. 44

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Christmas Cookbook

page 7

Carbondale (Pa.) News. Tuesday, November 23, 1982

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The Carbondale NEWS proudly publishes the Fourth Annual Christmas Cookbook. Recipes are from our readers and we thank all the ladies who took time to send their favorites in to us.

We have a nice assortment of recipes this year, ranging from pepper cabbage to a holiday jello mold.

So now that baking season is here again, we hope you will enjoy these family favorites from our readers.

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Helen Russell Powell, RD 1, Carbondale, sends along these longtime family favorites. They are all highly recommended by her son Robert.

Ora Russell's Pumpkin Pie

A holiday favorite at the Russell Homestead. It's an old-fashioned pumpkin pie that's not too sweet and not too spicy. Ora Russell served this pie to family and friends not only at holiday time, but also all year long. Ora Russell was born in 1881 and died in 1954.

Beat 2 eggs and 2 tablespoons flour and beat. And $1\frac{1}{2}$ cups cooked pumpkin and mix. Add 1 tablespoon molasses, 1 teaspoon salt, $\frac{1}{2}$ teaspoon ginger, 1 teaspoon cinnamon. Add $2\frac{1}{2}$ cups milk and $\frac{3}{4}$ cup sugar. Mix well. Pour into an unbaked pie shell and bake at 400 degrees for about 1 hour. Pie is done when a silver knife inserted into the side of the pie comes out clean.

Frozen Fruit Salad

A light dessert that is ideal for luncheons or bridge desserts. This recipe serves 5 or 6. Make it the preceeding day and keep it frozen. Remove from freezer 15 minutes before serving.

Beat 1 egg slightly. Add two-thirds cup sugar, $\frac{1}{2}$ cup milk, and $\frac{1}{2}$ cup unsweetened pineapple juice. Cook over medium heat, stirring constantly, until ingredients are cooked - 5 to 8 minutes. Remove from heat and add 1 tablespoon Knox unflavored gelatin which has been dissolved into $\frac{1}{4}$ cup cold water. And $\frac{1}{2}$ teaspoon vanilla. Refrigerate until mixture begins to set. Remove from refrigerator and stir in 1 mashed banana, $\frac{1}{2}$ cup mixed fruit cocktail, $\frac{1}{2}$ cup heavy cream that has been whipped, $\frac{1}{8}$ teaspoon salt. Pour into ice cube tray (remove dividers) or loaf pan, and freeze.

Mrs. William Hill's Welsh Cookies

Traditional Welsh cookies that are good any time of the year.

Blend together $1\frac{3}{4}$ cup sugar and 1 cup of shortening (half lard and half butter). Sift together 4 cups of flour, 3 teaspoons of baking powder, 1 teaspoon of nutmeg and 1 teaspoon of salt. Put 3 whole eggs into a 1 cup measuring cup and fill the cup with milk. Add the flour mixture to the sugar and shortening, alternately with the eggs and milk. Add 1 cup of currants. Roll out $\frac{3}{8}$ inch thick. Cut with a 2-inch cookie cutter. Bake on a griddle at 325 degrees, about $2\frac{1}{2}$ minutes to each side. These cookies are baked like pancakes. Take off griddle when soft. Do not overcook. Sprinkle with granulated sugar. Cook on a rack. Put in a cookie jar to keep soft.

Ora Russell's Hermits

Old-fashioned country cookies that are good any time of the year.

Cream together 1 cup of shortening and $1\frac{1}{2}$ cups of sugar. Add 3 eggs well beaten. Sift together 3 cups of flour and $1\frac{1}{2}$ teaspoons of baking soda, $\frac{1}{2}$ teaspoon nutmeg, 1 teaspoon cloves, and 1 teaspoon of cinnamon. Add flour mixture to egg mixture, alternately with $\frac{1}{2}$ cup of milk. Add $1\frac{1}{2}$ cup raisins and 1 cup chopped nutmeats. Drop by teaspoonful on a greased baking sheet. Bake at 350 degrees 9 to 12 minutes, depending on size.

Scalloped Eggplant

Perfect with baked poultry or ham. A surprising, and delicious, way to serve this traditional vegetable.

Peel, cube and cook one large eggplant in boiling salted water till tender, 6 or 7 minutes. Drain. Gradually stir one-third cup milk into one can cream of mushroom soup. Blend 1 slightly beaten egg into the soup. Add drained eggplant, $\frac{3}{4}$ cup Pepperidge Farm Herb Stuffing, 1 cup chopped onion and 1 small can sliced mushrooms. Toss lightly to mix. Turn into a greased $10 \times 6 \times 1\frac{1}{2}$ inch baking dish. Cover with 1 cup grated sharp cheese and $\frac{1}{2}$ cup more of Pepperidge Farm Herb Stuffing that has been tossed with 2 tablespoons of melted butter. Bake at 350 degrees for 20 minutes. Serves 6 to 8.

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1968-69 FISHING LICENSE

OCTOBER 1, 1968 — SEPTEMBER 30, 1969

CHECK ONE ONLY; OTHERWISE LICENSE IS VOID.

F 631709

NAME AND ADDRESS OF LICENSEE (Please Print)

Last Name First M.I.

POWELL HELEN R.

Street Address

117th

Post Office State Zip Code

CARBONDALE PA

DATE OF BIRTH

6-29-1913

SEX

☐ Male ☒ Female

HEIGHT

5-7

WEIGHT

160

FOR SIX-DAY LICENSE ONLY, LIST CONSECUTIVE DAYS COVERED

RESIDENCE STATUS IN NEW YORK STATE

- 1 ☐ Citizen-Resident for more than 3 months
2 ☒ Citizen-Resident for less than 3 months or Non-Resident-Citizen or Alien

EXEMPTION, IF ANY, FOR FREE LICENSE

- ☐ Blind ☐ Age 70 and over ☐ 60% Disabled Veteran

Within the past five years, have you been convicted of or made a civil compromise for violation of the New York State Fish and Game Law?

If "yes", are you currently under an order of revocation? ☐ Yes ☐ No

FOR LOST OR DESTROYED FISHING LICENSES ONLY, INDICATE

Type: No. Date Issued:

I hereby affirm under penalty of perjury that the information provided on this form is true to the best of my knowledge and belief.

X Helen R. Powell

Signature of Licensee in presence of Issuing Agent

TYPE LICENSE ISSUED

	TYPE LICENSE ISSUED	FEE
01	<input type="checkbox"/> Resident Fishing	\$3.25
02	<input checked="" type="checkbox"/> Non-Resident/Alien Fishing	\$5.50
03	<input type="checkbox"/> Six-Day Fishing	\$4.25
04	<input type="checkbox"/> Free Fishing	NONE
00	<input type="checkbox"/> Lost License Certificate	\$0.50

AGENT NO.

5316

DATE ISSUED

6/11/68

Signature of Issuing Agent

NOT A PERMIT TO TRESPASS
RESPECT LANDOWNER'S RIGHTS
THIS LICENSE SHALL BE EXHIBITED ON DEMAND OF ANY PERSON

1969

FEE \$5.00

PENNSYLVANIA
RESIDENT

FISHING LICENSE
READ 1969 SUMMARY for
Size, Season, Bag Limits.

No. 444747

RCC 5:1

DATE

2/5

1969

LICENSEE

Helen R. Powell

RESIDENCE

Carbona

P. O. ADDRESS

Home

OCC.

Home

AGE

55

EYES

Bro

LICENSEE'S SIGNATURE IN INK

X Helen R. Powell

I certify that I am a citizen of the United States and have been a bona fide resident of Pennsylvania for sixty days (60) prior to date of this license.

ISSUED BY

Max

DEPARTMENT OF REVENUE

(OVER)

24

04-20-78

HLRP: "Louise and I were given names that could not be made into nicknames. Mom nor Pop didn't want us to have nicknames."

SRP (10-22-77): "Which was your room [in The Homestead] when you were growing up."

HLRP: "Louise and I started out in the pink room [the bedroom on the right at the top of the stairs]. Later on I went across the hall."

SRP: "Grandma and Grandpa were in the room where you and Dad are now?"

HLRP: "No, that was the guest room. Mom and Pop were in the room where the walnut bedroom suite is."

- - - - -

Notes from a conversation between Helen Loomis Russell Powell and Silas Robert Powell which took place in the kitchen at The Homestead on June 11, 1975:

SRP: What can you tell me about the old "car"? What was it?

HLRP: It's an old gravity railroad car. It's half baggage and half passenger. That thing is so heavy that nothing would move it [from its position next to the garage]. The state had a bulldozer and they moved it [to its present position at the edge of the former orchard].

SRP: How did it get here in the first place?

HLRP: When the gravity railroad collapsed, people bought them.

SRP: Did Grandpa Russell buy it?

HLRP: I would say so. It was always up by the garage and the men who worked for Pop always slept and sat in it. There was a place in it where they could wash.

SRP: Who do you remember living in there?

HLRP: Ollie Elmandorf--he worked for Pop from the time I was born. Charlie Banker--I hardly remember him. It seems to me he had a brother Robert. John Loftus. Ugo Petroni used to be up in there. We always called him "Hugo." I can't think of who else. Anybody who worked here lived in there at times.

[In HLRP's Birthday Book is the following entry: Oliver Elmendorf March 20, 1876--Sept. 21, 1933. In OELR's Birthday Book is the following entry: Hugo Petroni May 10, 1884--Feb. 9, 1946 7PM]

SRP: Where did the gravity railroad begin and end?

HLRP: They hauled the coal from Carbondale up the mountain to get it to Honesdale, and then it went from there to New York, or wherever it went, by canal.

Later that same day, in reading a work entitled NEW TOPOGRAPHICAL ATLAS OF THE STATE OF PENNSYLVANIA WITH DESCRIPTIONS HISTORICAL, SCIENTIFIC, AND STATISTICAL TOGETHER WITH A MAP OF THE UNITED STATES AND TERRITORIES by Professor Henry F. Walling, Lafayette College, Easton, Pa. and O. W. Gray, Civil and Top'l Engineer, 10 North Fifth Street, Philadelphia. Published by Stedman, Brown and Lyon, Philadelphia, 1872, I came across a chart called "Canals of Pennsylvania" (page 31). The Delaware and Hudson Canal, which seems to be the largest of the fifteen canals described

(the canal referred to by HLRP above), went from Honesdale to Eddyville, NY. Penna. Length: 25 miles; Total Length: 108 miles; No. of Branches: 0; Length of Branches: 0; Feet of Lockage: Main Line--approx. 1208; Number of Locks: 109; Number of Basins: 0; Number of Bridges: 158; Number of Dams: 32; Number of Aqueducts: 22; Number of Boats Owned by Company: 977; Number of Boats Owned and Run by Others: 245.

Notes from a conversation which took place between Helen Loomis Russell Powell and Silas Robert Powell on August 19, 1975 at The Homestead:

SRP: Who did that Russian brass jardiniere belong to?

HLRP: That belonged to Grandma Powell's sister, Mary. She married some one highfalutin and had a lot of nice things. It was in the cellar and when I was having some things resilvered over at Rothrock's, I had it cleaned and lacquered. They put the handles back on it.

Don't you want the story of that lamp on top of the television?

SRP: By all means.

HLRP: I found the bottom of the lamp in the attic and the top was missing and I went looking for a top. I bought a white top and at Rothrock's, where I had the silver tended to, they sent me over to a Mr. Fredericks (outside of Liberty). He used to be down in New York and he painted the top just like the bottom. The wiring and the painting cost \$50.

* * * * *

Notes from a conversation which took place between HLRP and SRP in the living room at The Homestead on 10-21-1977:

SRP: "When we were growing up, where did we usually have Thanksgiving, Christmas and New Year's dinners?"

HLRP. "We'd go to Powell's for Thanksgiving, up here [Russell's] for Christmas, and our house [Powell's] for New Year's."

SRP: "Who might have been at our house at New Year's in, say, 1950?"

HLRP: "Mom and Pop, Olivia and Silas, Jennie and Nettie, Eleanor and Joey, you kids, Walter and I."

SRP: "How about Christmas in 1950?"

HLRP: "Mom and Pop, Louise and Albert, Margaret and Elizabeth, Nettie and Jennie, Eleanor and Joey, and the six of us. Aunt Edna and Grandma used to come, too."

* * * * *

HLRP (06-19-76): "Yes, time solves many problems. You just have to wait a little and things work out."

On April 8, 1977, HLRP identified the following dishes (primarily plates), all of which are currently on display in the kitchen at The Homestead (the numbers used below correspond to numbers which are to be found on the backs of the plates identified):

1. Mary Emma Squire's rose bud china [Edwin M. Knowles China Co. 87]--cup and saucer and dinner plate; slightly scalloped
2. Margaret Locke Russell's wedding china [no maker mark]--cup and saucer, white with gold band, three-ribbed fan and gold stripe
3. OELR's cup and saucer when she was young; gold scroll above and below; embroidery feather stitch around edge; 1/2" cranberry band
4. Aunt Bessie Gardner's medium-sized platter [Mercer pottery Trenton, New Jersey]--multifloral spray edge; blue-orange-green
5. medium-sized platter [Johnson Brothers, England]--1/2" cream-colored bordered by gold three-flower groups and band
6. OELR's "oyster" platter [Limoges A/L France Alanternier & Co.] "OELR's platter, not an exact match to the wedding china."
7. Kapoc Blossom [Jackson China Falls Creek Pa. Q2]--bought at the Kapoc Tree, Clearwater, FL. by HLRP; plate, bread and butter plate, cup and saucer
8. medium plate, 3/4" gray band, flower-fruit in middle [KPM]--"they used to be free in a bag of flour, sugar or whatever."
9. the Mayflower plate [The Rowland and Marsellus Co., Staffordshire, England] nine coats of arms--Standish, Alden, Bradford, White, Winslow, Howland, Fuller, Warren, Brewster
10. Aloha Plate, RTP brought the plate back with him on his way home from Antarctica
11. Florida-map-orange motif plate; HLRP/WSP bought in FL.
12. water lily plate [made in Germany]--belonged to OELR, pink-white-yellow; open handles in the plate
13. fruit motif cake plate [CS Bavaria]--1 1/2" open work, lattice on edge
14. OELR's baby plate [0140]--white-gold floral motif on one-half the plate
15. dessert plate; bought in Florida; six oranges in 2 groups (four and two) [Bavaria, Schumann, Arzberg, Ger.]
16. dinner plate [semi-vitreous George M. Knowles China Co. 97]
17. dinner plate; same as #5 above

18. Leonardo da Vinci plate, The Great Masterpiece, Lake Wells, Florida [original mosaic Old English Staffordshire Ware]
19. Berean Baptist Church Plate [Preston-Hopkinson Co., Appomattox, Virginia]
20. Holly and Berries; large circular serving plate [Lenox]--given to HLRP at Christmas by DWP
21. three-rose dinner plate; HLRP says it belonged to DWP or SRP [Canonsburg 22kt Gold]; the plate was given to HLRP by SRP who bought it at an auction in Oswego, NY. SRP has an identical plate in his collection.
22. OELR's wedding china; the set was divided between HLRP and MLRW; ["Mignon" Z. S. & Co. Bavaria]--8 sides; garlands of roses 2-1-2-1
23. 1964 Calendar Plate; Abraham Lincoln House, Springfield [Royal Staffordshire Ceramics]--given to HLRP by SRP; HLRP pointed out that the house looks like The Homestead before it was turned in 1913.
24. dinner plate [Manufactured for Davenport Bros. ? New York]--the plate was at The Homestead; 18th century Italian motifs--urns, blue and white
25. dinner plate; possibly Mary Emma Squire's wedding china [Stratford JHW and Sons England Registered No. 212857/2 semi-porcelain]--brown and white floral motif
26. superwood plate; Taiwan; prest-wood/bamboo; RTP gave this plate to HLRP; RTP purchased the plate on his way back to USA from Antarctica.
27. small iron bank--belonged to WAR (who may have inherited it)
28. large iron bank--belonged to WAR (who may have inherited it)
29. Noritake China-Japan-Milford; HLRP's wedding china; service for 14
30. cream and sugar [R*S Prussia]--belonged to OELR, wild rose motif; very elegant

HLRP also made the following identifications on 04-08-77:

The three irridescent goblets in her collection belonged to OELR. The three champagne glasses (no ingraving) belonged to OELR. The three-leaf, single-pedestal, oak table (seats 12 when leaves are in) belonged to MES. The twelve-leaf round oak table belonged to OELR and WAR. It was their dining room table. The four straight-back, four-spindle kitchen chairs (brown, currently in kitchen) belonged to James Russell and Margaret Gillespie Locke. The set

had six chairs in it (a captain's chair--broken--is in the attic; the fifth chair is missing). "JR and MGLR started houskeeping with these chairs." The Circasian Walnut bedroom suite (a bed, a high-boy, a dresser, a dressing table, a straight-back chair) was bought by OELR and WAR after 1913 for the company bedroom--the other chiffonier that is in the bedroom in which the Circasian Walnut bedroom suite is currently to be found at The Homestead came from the Powell estate. Located by the front door at The Homestead is MGLR's horse-hair parlor chair (needle point currently on this chair)--an identical chair (broken) is in the cellar. MGLR's red drop-leaf cherry table (now painted green) is in the attic--it used to be her kitchen table. The green bedroom suite (bed, dresser, table, wash stand, chair) belonged to Aunt Maggie, who stored it at 35 River Street. The brown painted floral bedroom suite (bed, wash stand, chair, table, dresser) belonged to MGLR. The cedar chest was purchased by HLRP before 1937. The bookcase in the Music Room at The Homestead belonged to Alice Rashleigh. The marble top table in the living room belonged to MGLR. The six cane-bottom square-seat straight-back dining room chairs were in the Russell family. The grandfather clock was bought by OELR from Aunt Gert (the wife of Uncle Albert's uncle, Frank Winter). The Seth Thomas School Clock (made in 1912, sold in 1913) used to be the kitchen clock. It used to hang on the East wall of the kitchen above the refrigerator. The spice cabinet that belonged to OELR and which was in the kitchen at the Homestead is a Hoosier Spice Cabinet. The laundry tubs that were in the kitchen at the Homestead were soap-stone tubs--there were two that were fastened together. The five cut glass bowls and the cut glass pitcher and six glasses were wedding presents to OELR and WAR. The six sherberts (small) (one broken) were wedding gifts to OELR and WAR. The compote and five low sherberts belonged to MES. The blue bachelor-button cream pitcher has belonged to HLRP from the time she was a child. The cake plate--"It was the family birthday cake platter." The large fluted compote--"It was in Aunt Nettie's cupboard." The square-latticed bowl came from the Powells. The brown strawberry jam jars (2) at the Homestead came from the Russells. They are 9" tall. The spoon jug and celery jug (clear) were Mary Emma Squire's. The majolica compote belonged to MGLR. The milk-glass basket was given to HLRP and WSP on their 25th anniversary by Irene and Leo Cobb. The two "hazy" pink/gray flower vases belonged to MES. The platform rocker belonged to Frances Davies Reese. The pussy willow/gladiola vase was given to OELR by HLRP. The water pipe belonged to Uncle Sam Jones. The substantial wide-armed tall-backed rocker belonged to Silas Powell. The what-not belonged to MGLR. The straight-back cane-bottom chair (owl motif on back) belonged to Margaret Gillespie Locke Russell. The plant pedestal in the living room belonged to WAR and OELR--it was part of their parlor furniture. The silver smoking set (that was always on the stand to the left of WAR's chair) was given to WAR before he met OEL by a girl friend of his by the name of Mang. The breakfront; "Mom tatted handkies and bought that breakfront with her own money." The roll-top desk belonged to WAR.

What follows is a copy of the text of that letter that was written by Donald Walter Powell (Letter #150 Collection SRP) to SRP relative to those statements as to the provenance of numerous pieces of furniture, dishes, objets d'art and so on (see currently to be found at The Homestead that were made by Helen L. R. Powell on April 8, 1977:

Reference : 1. Catalogue, 19th-Century America, Furniture and other decorative arts, An exhibition in celebration of the hundredth anniversary of the Metropolitan Museum of Art, April 16 through September 7, 1970; hereinafter MMA, followed by a catalogue number.

1. I do not see listed the Empire couch currently in the upstairs hall at The Homestead, where it functions as a window seat - meridienne (day-bed).

The Empire style is constituted from Greek and Roman motifs.

What is the provenance of this Empire couch.

The piece must surely date from before 1850.

Is the upholstery the original fabric.

(MMA 45, 65, 79)

2. What about the provenance of the pedestal table currently serving as the "stereo table".

(MMA 71)

3. Amethyst is the colour of the two "hazy" pink/grey flower vases which belonged to MES.

Amethyst was a colour particularly popular in American glass in the 1840's. What might be the date of the purchase of the two amethyst coloured glass vases.

(MMA 91, 92, 105)

4. The marble top table, correctly described as a marble topped table, is a rococo revival center table. It function as such in photo # 1.

Is it made out of walnut ? Black walnut ?

The S-curve of the legs, the style extent and depth of the carving on the apron and on the legs, and the elaborate-ly shaped marble top are hallmarks of the rococo revival in American furniture.

The stretcher functions as a shelf.

(MMA 124, 128, 130, 133)

5. Pittsburgh, from 1810 on, was an important center for the manufacture of clear, heavy flint glass, the material best suited for the cutting that became fashionable with the Empire style.

In the late 1820's the technique of pressing glass was introduced to America from England where it had been used in the 18th century. Before that time American glass was either blown in to a mold (The glass blower could manipulate the metal before it hardened. In pressed glass the design depended entirely upon the moldmaker. At first the patterns used for pressed glass were meant to simulate cut glass), or blown free, as it were, in to the air. (Presumably, too, the glass could be blown in to a plain mold and then when the metal hardened it could be cut.)

Pressed glass was cheaper than cut glass.

Elaborate cut glass became fashionable again in the 1870's, and a producer of some of the finest was Christian Dorflinger's Wayne County Glass Works of White Mills, Pennsylvania. Is this the manufacture that made the 5 cut glass bowls and the cut glass pitcher and six glasses that WAR gave to OELR as a wedding present.

(MMA 54 - 59, 202)

6. The lamp on top of the television (p. 243) was originally a kerosene lamp.

What is the provenance of this lamp and what is its date of manufacture.

(MMA 246)

The text that is given below and on the following two pages is a typescript by DWP of notes that he wrote down during the course of the "heirloom identifying session" of which it is in this instance a question:

19 April 1978. After supper at The Homestead. SRP and DWP were in the kitchen. WSP was reading the newspaper in the front room. HLRP had gone upstairs and from the top of the back stairs called down to the kitchen. "Bob. Don. Will you come up here. Will you come up here."

On going upstairs HLRP produced from a closet in the master bedroom the following items.

1. Big "Schoenhut" doll, with standard.

HLRP : "The joints all moved. Lifelike."

2. Ceramic doll. HLRP's last doll.

3. Tiny "Schoenhut" doll, with standard.

4. MESL pillow. Apparently this pillow used to be out when we lived at Riverside. I don't remember the pillow and I don't remember it being out.

5. WAR's "little button shoes". Numbered inside 3E 59430.

HLRP : "The story that went around was that they were Pops."

6. Tea set. Tiny. Doll's dishes. Looks like fake pewter.

Russell Jones gift to HLRP one time.

7. Laura Griswold quilt.

8. Quilt, green, possibly from River Street.

DWP : "When you say River Street what do you mean ?"

HLRP : "Russells. Made by Russells."

9. Quilt, brown floral border, possibly from River Street.
10. Quilt, ink bottle. With a green gingham patch here and there.
11. Quilt, ASW. Star

12. Quilt, green "mondrian". Ora.

HLRP : "Mom made this one and never finished it. Look at the little pieces. I don't know the name of it. Think I'll put a lining on it and use it as a spread.

13. Crib quilt, used by HLRP for her children.

HLRP : "This was my baby quilt. I don't know who made it. It was well used. Pink - blue - white."

14. Crib quilt, used by HLRP for her children. Butterflies.

HLRP : "This was made for somebody when babies were coming, by Aunt Edna and Mom and Grandma (MES)."

"There is a little green quilt like that blue one that they made for Billy, but I don't know where it could be."

15. Spread, knitted.

HLRP : "This is a knitted spread that my great grandmother Loomis (Laura Griswold) made. Grandma (MES) gave it to me. Knitted with cotton thread."

16. Quilt, pink border.

HLRP : "This is an old one."

In Ora's handwriting. "Helen. Made by Grandma Russell."

HLRP : "Pop's mother."

HLRP : "I always thought it was pretty with the pink. It is strawberry pink. Small squares and lots of filling."

17. Quilt, note in Ora's handwriting : "Great grandma Loomis".

HLRP : "All I got to hand down is afghans."

18. Sheets, embroidered signature of Margaret Locke.

HLRP : "From River Street, that came from Scotland. I always had the impression that she (Margaret Locke) brought them from Scotland."

19. Helen's baby clothes. Black shoes.

20. HLRP : "There's our wedding cake. A piece of our wedding cake."

SRP : "This is wedding confetti."

HLRP : "Oh my land, it is."

HLRP : (about the pieces of wedding cake) "That was supposed to be eaten on the 25th. I'm waiting for the 50th."

HLRP : "When you think of how many are gone from my pinochle club it 's hair raising.

HLRP : "There. That 's all I'll give you to work with tonight."

On returning to the kitchen after HLRP's heirloom identifying session.

DWP : "I'm all out of breath.

SRP : "If you can take a few more jolts I've some more things to show you."

On October 1, 1977, HLRP made the following identifications:

1. the round-seat cane-bottom straight-backed chair came from Aunt Bessie's estate
2. the "youth chairs" were purchased for M. Louise Russell and Helen Loomis Russell; both were re-caned by HLRP
3. child's chair; HLRP: "That's nothing. It's just a little Mexican chair that Eleanor gave to Billy or Jim."
4. majolica-like two-handled bowl marked [Roselle USA LL59-10"]; HLRP: "That belonged to Mom. I think Louise gave it to her."
5. the mottled-cream iron and glass lamp (Egyptian motifs on lamp) belonged to OELR and WAR
6. the cane-bottom/cane-back child's rocking chair came from the estate of Aunt Bessie
7. the child's chair with the upholstered seat was given to Helen Loomis Russell when she was a child
8. the bookcase in the music room at the Homestead belonged to Alice Rashleigh's mother
9. the cedar chest--HLRP's hope chest
10. the club-room table was described by HLRP as "the library table"; HLRP: "It used to be in the center of the floor. There was a chord that went up to the ceiling."
11. the table that is currently being used by HLRP as a study table was purchased by WAR; HLRP: "Pop bought it at a railway sale [of damaged furniture]."
12. the high-backed rocker up in the barn belonged to OELR
13. the double-square pier table [the stereo table] is the only remaining piece of the parlor furniture of WAR and OELR; HLRP: "There was a leather-covered sofa and chairs, with a wide wooden band that went all the way around. When you sat on them they took the first layer of fabric off your clothes. They did everything to fix them but they couldn't. It was more like doctor's office furniture than anything."
14. the light brown covered casserole, earthenware, belonged to OELR
15. the six ink bottles in the cellar; HLRP: "Louise brought them home from the bank when she was working at the bank [Scranton National, formerly Union National]."
16. well and tree footed silver platter; [Reed and Barton 004040 EPNS] came from EPJ; HLRP: "Maybe it was Aunt Maggie's."
17. Aunt Maggie's tea service:
 - a) tea pot [BC Wilcox Silverplate Meriden, Ct. 5065]
 - b) sugar bowl [BC Wilcox Silverplate Meriden, Ct. 5065]
 - c) cream jug [BC Wilcox Silverplate Meriden, Ct. 5065]
 - d) tray [Homan Plate Nickle Silver W. M. Mounts Made in USA 01206 19]

Aunt Maggie's tea service was given to HLRP at Christmas 1961 by Eleanor P. Jones. The following message was written on the card that accompanied the tea service when it was given to HLRP:

"Christmas 1961 Your Aunt Maggie loved this silver set and was proud to use it. It was a gift to her from Pop almost 60 years ago (maybe longer ago).

I'm sure she is happy to have it find a home in The Homestead where she was born and married.

When I had it resilvered I had you in mind.

It is fitting that now as you preside in The Homestead, you will use it. It comes to you with my deep affection. Eleanor."

18. covered silver casserole with enamel liner [Wilcox Silverplate Meriden, Ct. quadrupleplate 5656 9]; belonged to OELR
19. silver cake basket, flower motif [American Silverplate quadruple 614]; belonged to OELR
20. tea tray [Academy Silver on copper 7180], inscribed in center of tray "Mom and Dad 4-10-62 Don-Bob-Russ"; presented to HLRP and WSP by DWP, SRP and RTP
21. the porringer marked [Gorham Sterling 249] given to Billy by Eleanor Jones
22. the openwork silver pedestal fruit bowl and two 8-inch candlesticks [VBC NS] were given to OELR and WAR following the flood of 1922; HLRP: "Some well-to-do family from Carbondale couldn't get home on account of the flood. They stayed over night at The Homestead. Afterwards they gave Mom these as a gift. The fruit bowl was on the buffet for years."
23. bread tray [Marquise 1847 Rogers Bros. EPNS 009124 IS]; given to HLR by WSP; HLRP: "It's like the one we gave Seab and Eloise when they were married. Later Walter gave me this one."
24. amethyst-colored five-section covered relish dish [Patent No. 72491]; HLRP: "It came from the Powells. It could have been Grandma Reese's."
25. doll dishes [Hand Painted NIPPON]; 6 saucers, 6 small plates, 5 cups, cream pitcher, sugar bowl, tea pot; HLR's doll dishes;
26. fluted fruit bowl and two candle sticks; HLRP: "They were always on the buffet. Louise gave them to me."
27. gold earthenware doll dishes: 5 saucers, 4 cups (2 with handles), 1 cream pitcher, 1 tea pot; belonged to the sisters of WAR
28. pressed glass doll dishes: 3 cups, vinegar cruet, oil cruet, mayonnaise cup, leaf tray, tin spoon with fleur de lis on handle; HLR's doll dishes
29. doll dishes: 3 saucers, 3 small plates, 1 tea pot; [Japan], fanciful animals and little girls painted on these dishes; HLRP: "I can't remember if they belonged to me or to Louise and me together."

30. sugar bowl, double handle, black horizontal band on body and lid with red dot oval loops over black ring; belonged to Aunt Jennie
31. baby's cup [B. Rogers Silver 341 Taunton, Mass], bright cut leaf and berry motif; WAR's baby cup
32. Margaret Locke's tea service: [Quadruple Plate Wilcox Silver
a) covered sugar bowl [1914] Plate Co. 1914]
b) spoon holder [1914]
c) cream jug [1914]
d) tea pot [5365]
33. covered water pitcher [Rogers & Bro. Triple Plate 40]; belonged to the James Russell family; came to HLRP from the estate of Aunt Nettie
34. majolica compote; belonged to the James Russell family; came to HLRP from the estate of Aunt Nettie
35. caster set, 6 jars; belonged to the Russell family; HLRP: "Mom had this sitting on her sewing machine."
36. napkin ring; [HLR]; Helen Powell's napkin ring
37. napkin ring; [OELR]; Ora Russell's napkin ring
38. baby's cup [JRP 2-7-41]; James Powell's baby cup
39. baby's cup [Walter William Powell 8-11-39] [Sterling 4523]; Walter William Powell's baby cup

HLRP: "There is a small baby's cup that was Billy's. I gave it to Laurie when she was born."

40. OELR's silver flatware; OELR had two different sets of six; MLRW got one, HLRP got the other
41. Larro feed coupon silver; acquired by the Russell family; a coupon came in every bag of feed
42. six sterling teaspoons purchased from Burr, Jeweler, Carbondale, Pa. [R-three fake hallmarks-Sterling]; currently in red silver case; belonged to OELR
43. six sterling teaspoons [Gorham Sterling Pat M], from Alice Rashleigh; six matching demi-tasse spoons [Gorham Sterling Pat], from Aunt Eleanor
44. Eleanor Jones' silver; purchased from H. G. Dale Sons and Co., Jewelers, Scranton, Pa. and from Dale and Hilkins, Scranton, Pa.; all pieces are sterling and, unless otherwise noted, are engraved on the face with the letter "J": 6 knives, 6 dinner forks, 6 salad forks--3 without monogram, 6 bouillon spoons--all without monogram, 10 teaspoons--three without monogram, 3 tablespoons, 6 demi-tasse spoons--three without monogram, 6 salad spoons, 1 mayonnaise spoon, 1 meat fork, 1 berry spoon, 1 pie server
45. 3 coin silver teaspoons, 1 coin silver tablespoon [coin fish W. Burr] [EWL]; belonged to Erastus W. Loomis; a hand-written note by HLRP gives the history of these spoons as follows: "Three teaspoons and tablespoon marked EWL were Grandpa Loomis' Uncle's."
46. two teaspoons [fish coin W. Burr], monogram on the face [R]; two tablespoons [fish coin T. D. Bradley], monogram on the face [R]; a hand-written note by HLRP gives the history of these spoons as follows: "Two coin silver tablespoons and two teaspoons marked R were Grandma Russell's."

47. two forks [1847 Rogers Bro's A 1 8], monogram on the face [JL]; a hand-written note by HLRP gives the history of these forks as follows: "Two forks marked JL were Grandma Russell's mother's (Jeanette Locke)."
48. three coin silver teaspoons: two marked [G 925/1000] and one marked [J. G. Davison hallmark hallmark hallmark], no monogram on any of these three spoons; a hand-written note by HLRP gives the history of these spoons as follows: "Three plain coin silver teaspoons were the Russell's (from Aunt Nettie's)."
49. two coin silver tablespoons: both marked on the stem [H. B. Miller] [Pure Coin] [female hallmark]; one is engraved with the monogram [FJG] on the face; one is engraved as follows on the face [FJG--1818] and on the reverse side [EL-1880/HLR-1926]; a hand-written note by HLRP gives the history of these spoons as follows: "Tablespoon marked FJG 1818 was Grandpa Loomis's grandmother's wedding spoon and given to Grandpa [TOL] in 1880 as a wedding present."
50. coin silver teaspoon [W & H Sterling]; monogram [LGL]; a hand-written note by HLRP gives the history of this spoon as follows: "Teaspoon marked LGL was Grandpa Loomis's mother's wedding spoon."
51. four coin silver forks [F. Curtis & Co.] all with monogram [H H (?) S or T]; the provenance of these forks is not known; when the monogram is deciphered, educated guesses can be made
52. one coin silver teaspoon [S. P ? O W ? E L], monogram on the face [L A L] ? ; when the monogram is deciphered, educated guesses can be made as to the provenance of this spoon
53. Silver tablespoon, Scottish hallmarks, provenance uncertain
54. Silver teaspoon, Scottish hallmarks, monogram [JR]; provenance uncertain; HLRP: "It seems to me it was Aunt Jennie's."

Note by SRP: Items 45-54 placed in vault.

Notes from a conversation that took place between HLRP and SRP in the car in and around Waymart (where HLRP had an appointment with her optometrist, Dr. Kenneth A. Phillips) and on the way to Carbondale from Waymart and in the kitchen at The Homestead:

SRP noticed a sign on a store that reads as follows "B. H. Hutchins Harness Hand-Made Sold Direct to User." HLRP then remarked: "Pop used to come over here all the time to get harness fixed and to get new harness."

HLRP and SRP took a drive from Waymart to South Canaan. As they were going out of Waymart SRP asked: "Which of these houses is Edna Munson's?" HLRP: "It's right in here somewhere. It seems to me it's that one right there [No. 112 Belmont]. One time we were coming along here and we saw a rocking chair on the porch that we recognized. Aunt Edna must have given it to her."

At High Knob [Moosic Mountains Elevation 1940] SRP asked: "Has that restaurant always been called Gibney's?" HLRP: "It used to be Dimmock's. Sarah Dimmock Connor, her husband was Jack, is a daughter of the restaurant Dimmocks. She was in my pinochle club. It was a Dimmock girl who married a Gibney. Harry Carr married a Dimmock girl, Betty. There were six [Dimmock] girls. Margaret married a Fowler, of the Fowler Oil Company. One girl married someone by the name of French."

In front of the Big Chief, or what used to be so-called, SRP asked: "How often did your pinochle club meet?" HLRP: "Every three weeks at a different house." SRP: "Who were the members of the pinochle club?" HLRP: "Emily Thorne, Alma Munson, Natalie Masters, Blanche Miller, Gert Rhodes, Sarah Connor, Ida States, Louise [Winter], Rosalie Levann, Madolyn Pugh, Helen [Powell]. Ida and Rosalie were not original members."

Near the site of Squirrel Academy SRP remarked: "In some of those pictures of you and your classmates at Squirrel Academy you are all standing in front of what appears to be a barn. Where was that barn?" HLRP: "It was across the road...at the foot of Gallick's hill. It was Williamson's barn. That's where the spring was where we got water...it was good water too."

As HLRP and SRP were entering the upper drive at The Homestead HLRP remarked: "I'm so hungry I could eat a whole onion."

In the kitchen at The Homestead HLRP remarked: "After Dr. Bailey died I never went to a doctor who I felt did anything for me. Dr. Bailey was so good. He saw me through so much." A few minutes later HLRP added: "Mom always had a bottle of ammonia around [for cuts and scratches and such]. We always used merthiolate. They say that soap and water is as good as anything."

* * * * *

RE: oil painting on canvas 24 7/8" X 18 3/4" entitled
Fallbrook Falls by M. B. Ricker, signed and dated
in lower left corner "M. B. Ricker 1889."

--affixed to the stretcher on which the above canvas is
to be found are labels on which the following information
was written by Eleanor P. Jones:

"This is a picture of Fallbrook Falls painted by Mrs. M.
B. Ricker in Carbondale in 1889. When I was a little
girl (6 yrs. old) I went with my parents and the artist,
Mrs. M. B. Ricker, to Fallbrook Falls. That day, May 5,
1889, Mrs. Ricker made the sketch from which she painted
this picture. Thirty years later the artist sent me this
painting and the sketch book containing that sketch and
others of the Carbondale area. I have prized this and
now I pass it on to Helen Russell Powell. Affectionately,
Eleanor P. Jones Jan. 1, 1958."

Note by SRP: Given the fact that the sketch book of which EPJ
speaks in the above statement is currently owned
by Margaret Louise Winter, that sketch book must
have been presented by EPJ to MLW's mother, M. Louise
Russell Winter.

Two quilts at The Homestead from the estate of Edna P. Loomis:

1. attached to the corner of one of these quilts is a note in Aunt Edna's hand which reads as follows: "Ink bottle pattern pieced by Grandmother Loomis [Laura Griswold Loomis] and quilted by Mother [Mary Emma Squire Loomis] and me [Edna P. Loomis] given to me by Grandmother."

Ink bottle pattern: octagonal blue and white pieces between which are squares composed of two red and two blue triangles

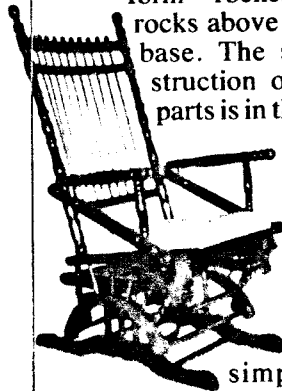
2. attached to the corner of the other of these quilts is a note in Aunt Edna's hand which reads as follows: "Hierloom quilt Most of the blocks pieced by Grandmother Squire [Amy Susan Woodmansee Squire]. Blocks set together by Mother. Quilted by Mother & me. Note: Grandmother Squire died 1880."

The pattern for this quilt is: 8-pointed stars on white ground

"Platform" Rocker

This rocking chair has been in my husband's family for at least 85 years. Originally the seat was made of cane. What can you tell me about it?—O.C.M., Poland, Ohio.

Your rocker is a type of patented chair made in the 1880s that is increasingly prized by today's collectors. It is called a "platform" rocker because it rocks above a stationary base. The simple construction of its turned parts is in the American Eastlake style, which was inspired by late-19th-century design reformers seeking simplicity at a time when most furniture makers were trying to achieve a look of elegance through lavish, often tasteless, decoration.



treasured possession. Send a clear black-and-white photograph of it. Be returned nor appraisals given, and only those letters

The HRP "dividing up" session at the Grey Course on Sunday afternoon - 2/9/86:

HRP had been through some closets and came upon something that she felt she should give to OWP + SRP - a do-sequition. SRP acquired:

- 1) Husell goos neck lamp - used to be on the roll-top desk at home, i.e. - in the ^{present} Club room; now at Ekdale.
- 2) a 7-candle candelabrum; brass; there are three different levels & the candle holders all rotate. HRP unspaw of provenance. now at Ekdale.
- 3) Helen's Grandmother Loomie's silverware box;
($2\frac{3}{4}'' \times 14'' \times 8\frac{1}{2}''$) (Margarita Spruce Loomie)
Painted Creamy White; Apppear to be hand-made;
now at Ekdale
with SRP silver.

- 4) Helen's Grandmother ^{MGLR} Russell's house near
 glasses in their original case; there are
 three lens cleaning cloths in the case
 from Mr. J. E. Klein, optometrist, 465 N. Main
 Avenue, Scranton, PA Phone 2-8585; these
 glasses are identified as the lens cloths as
 "crispite lenses"; main SRP metal filing cabinet

- 5) the Russel jelly-bag wooden neck piece;
3 1/2" long; 1 1/2" in diameter; Center hole about
1" in diameter; used at Russel Hornstead;
now in SRP filing cabinet
- 6) two Ceramic flying mallard ducks (drake);
wall hangings; DUP also got two; we
gave these ducks to HRP as presents (Christmas)
when we were kids; I have hung my two
with my wooden swallows (from Rebecca
Colville) over the entrance door at Elkhole.

7.

Ascension of Faith

Of him in God the Father
Almighty, Maker of heaven and earth;
and in Jesus Christ his only Son and
Word; who was conceived by the Holy
Spirit, born of the Virgin Mary, suffered
under Pontius Pilate, was crucified,
dead, and buried; the third day he
rose from the dead; he ascended into
heaven, and sitteth at the right hand
of God the Father Almighty; from thence
he shall come to judge the quick and
the dead. of his name in the Holy Spirit,
the holy catholic Church, the Communion
of saints, the forgiveness of sins, the

resurrection of the body, and the
life everlasting. Amen.

Two "Ascension of
Faith" was copied down
by Aunt Louise;
both she and Helen
read it over and
liked it & Louise
copied it down.

BAPTISTS BELIEVE:

1. That all Scripture is given by inspiration of God, and is the absolute and final authority in all matters of faith and practice.
2. In God eternally co-existing in three persons, Father, Son, and Holy Spirit; and as creator and sustainer of the universe.
3. In Jesus Christ as the eternal Son of God; His virgin birth, His sinless life, His vicarious death, His bodily resurrection, and His personal, visible return to the earth in the future.
4. In the personality of the Holy Spirit and that His Ministry is to reveal Christ to men.
5. That man who is a sinner, can only be saved by personal faith in Jesus Christ as Lord and Savior.
6. That baptism is the immersion of a believer in water, in the name of the Father, and of the Son, and of the Holy Spirit; setting forth the essential facts in the experience of the believer—death to sin and resurrection to newness of life; and that the Lord's Supper is a commemoration of the Lord's death until He comes.
7. A New Testament Church is a body of believers thus baptized, associated for worship, service, the spread of the Gospel, and the establishing of the Kingdom in all the world.

STATED SERVICES and MEETINGS

Sunday - 9:45 A. M. Sunday Church School
 - 11:00 A. M. Morning Worship
 - 7:30 P. M. Baptist Youth Fellowships
 Wednesday - 7:30 P. M. Choir Rehearsal
 Thursday - 7:30 P. M. Hour of Power
 First Sunday - 11:00 A. M. Lord's Supper

Board of Deacons
 Board of Trustees
 Woman's Council
 Woman's Council
 Circles

Tuesday Before First Sunday
 Monday After First Sunday
 Third Tuesday
 First Wednesday

FINANCIAL SECRETARY

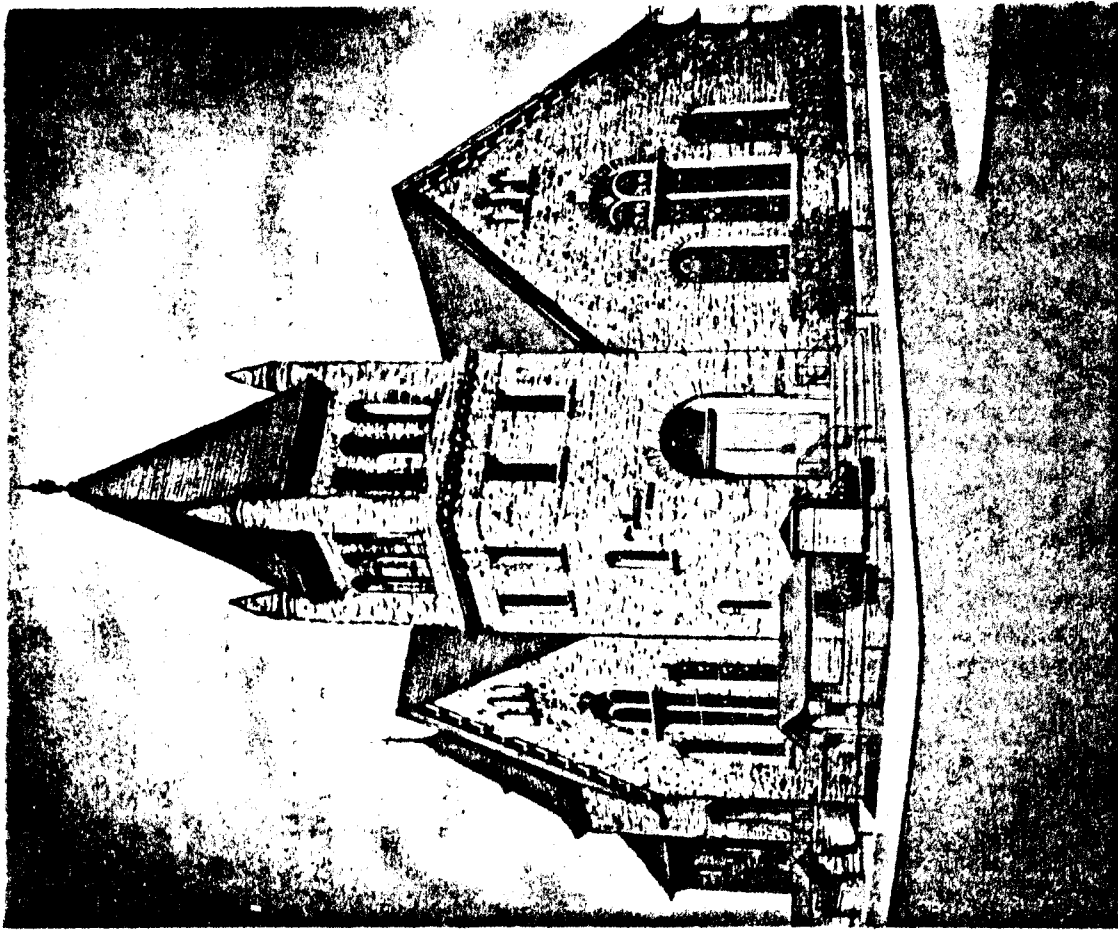
FLORENCE E. BATEMAN
 PHONE 282-5405
 106 Park Street

CUSTODIAN

FLOYD E. KLEEMAN
 PHONE 282-5663
 62 Washington St.

ORGANIST

OSWALD EVANS
 PHONE 222-3812
 Newton Lake R.D. Carbondale



Berrian Baptist Church

LINCOLN AVENUE AND CHURCH STREET

CARBONDALE, PENNSYLVANIA

REV. ARTHUR W. MENEELY, PASTOR

33 LINCOLN AVE,
 CARBONDALE, PA.
 PARSONAGE TELEPHONE 282-1511 CHURCH TELEPHONE 282-2261

For you who enter this Church, remember it is the House of God; be reverent, thoughtful and prayerful; and leave it not without a prayer to God for thyself, for those who minister, for those who worship here, and for all men everywhere.

SUNDAY SEPTEMBER 15, 1968

"For they said, Let us rise up and build. So they strengthened their hands for this good work" Neh. 2:18

MORNING WORSHIP 11:00 A.M.

Prelude - Chanson - Holrel

Holy, Holy, Holy

Invocation and Lord's Prayer

Hymn 98 "Praise To The Lord, The Almighty"

Responsive Reading: Sel. No. 37 N.T.

Solo - "Softly And Tenderly"

Nellie Davis

Preparation For Prayer

Prayer and Choral Response

Worship Through Giving

Choir - "Speak To My Heart" - Bull

Doxology

Hymn 363 "Lead On, O King Eternal"

Sermon: "A Faith That Works"

Hymn 403 "Seigneur, Like A Shepherd Lead Us"

Benediction and Choral Amen

- + + + + + + + + + + -

- + + + + + + + + + -

Congregation standing

- + + + + + + + + + -

Baptist Youth Fellowship - - - - - 7:30 P.M.

All Jr Hi and Sr Hi are invited to the
parsonage to discuss future activities.

- + + + + + + + + -

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- + + -

- + -

THIS WEEK

MONDAY

2:00

Invitation to be the guest of
Immanuel Baptist Women of
Scranton to hear Rev. Robert
Coates. American Baptist Missionary
to Thailand.

TUESDAY

6:00

Women's Council covered dish
supper at the Durfee Parish Hall.
Please bring your own place
setting. All women should come.

WEDNESDAY

7:30

Choir rehearsal in the Methodist
Sunday School room.

- + + + + + + + + -

The first Sunday of October is Worldwide
Communion and the day to see the first of six
Billy Graham Crusade films in Fellowship Hall,
First Presbyterian Church.

- + + + + + + + + -

Cottage Prayer meetings will begin
in October. If your home is available,
please contact the pastor.

- + + + + + + + + -

The Abington Baptist Association meets
in Factoryville on Saturday, September 28.
Only the first 250 who make reservations
will enjoy the banquet at 6:15 P.M. Let
Mrs. John Moon have your name and \$2.00
before Sept. 23.

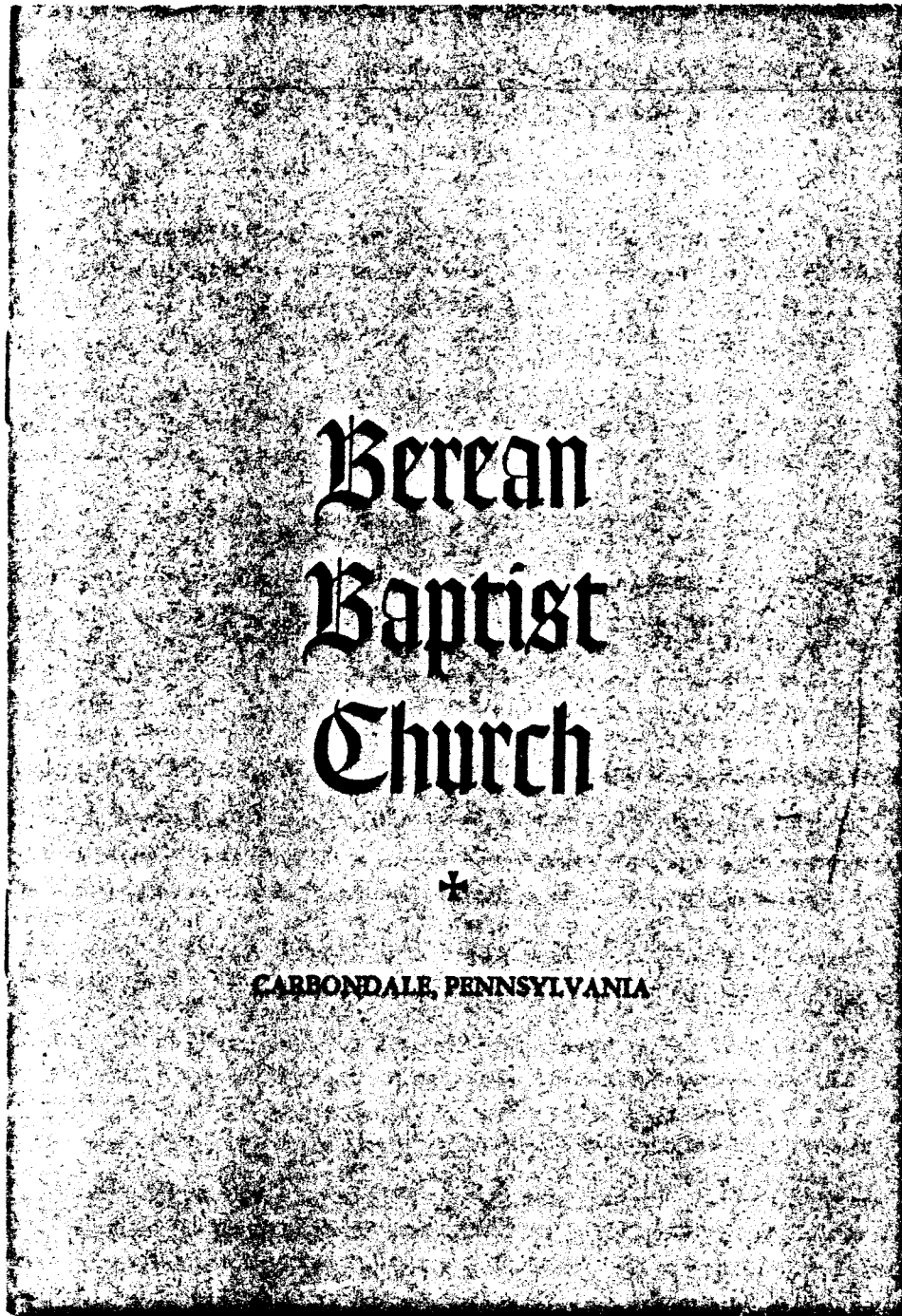
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- + -

HCP: "I don't know why I kept this Bulletin.
Maybe because it has the baptists' bible
on the back page."

9. This BOC Brochure:



Church Covenant

"And they entered into a covenant to seek the Lord God of their fathers with all their heart and with all their soul." 2 Chron. 15:12.

Having been led, as we believe, by the Spirit of God, to receive the Lord Jesus Christ as our Saviour, and on profession of our faith having been baptized in the name of the Father and of the Son and of the Holy Ghost, we do now, in the presence of God, angels, and this assembly, most solemnly and joyfully enter into covenant with one another, as one body in Christ.

We promise by the aid of the Holy Spirit to forsake the paths of sin, and to walk in the ways of holiness all the days of our lives. With this view we engage to strive together for the advancement of this church in knowledge, holiness, and comfort; to promote its prosperity and spirituality; to sustain its worship, ordinances, discipline and doctrines; to contribute cheerfully and regularly to the support of the ministry, the expenses of the church, the relief of the poor, and the spread of the gospel throughout all nations.

We also engage to maintain family and secret devotion; to religiously educate our children; to seek the salvation of our kindred and acquaintances; to walk circumspectly in the world; to be just in our dealings; faithful in our engagements; exemplary in our deportment; to avoid all tattling, backbiting, and excessive anger, to abstain from the sale and use of intoxicating liquors as a beverage, and to be zealous in our efforts to advance the kingdom of our Saviour.

We further engage to walk together in Christian love and watchfulness, giving and receiving admonition with meekness and affection, to remember each other in prayer; to aid each other in sickness and distress; to cultivate Christian sympathy in feeling and courtesy in speech; to be slow to take offense, but always ready for reconciliation and mindful of the rules of our Saviour, to secure it without delay. We moreover engage that when we remove from this place, we will as soon as possible, unite with some other church, where we can carry out the spirit of this covenant, and the principles of God's word.

History of Church Charter

Incorporated as "*The Berean Baptist Church of Carbondale*" and charter granted by County Court on May 15, 1861, with the following provisions:

SECTION 1. Provided perpetual succession and capable to hold property, real, personal or otherwise in name of the church.

SECTION 2. Provided that five (5) trustees would be the governing officers of the corporation.

SECTION 3. Members of the church would choose annually by ballot five members of church to serve as Trustees for term of one year; such election to be held on the First Monday of July and annually thereafter between the hours of 7:00 and 9:00 P. M. in the usual place of public worship of the church; notice of such election to be given at least one week in advance.

SECTION 4. Trustees to meet one week after election; but after charter was granted the trustees could meet as they determined, the President of the Trustees to call special meetings at the request of two (2) members of the Board of Trustees.

SECTION 5. Trustees to meet after election and choose a President and a Secretary to serve for one year; also to choose one member of the Church, not a member of the Trustees, to serve as Treasurer for one year; the Treasurer to furnish a bond for the faithful performance of his duty in such sum as the Trustees shall determine.

SECTION 6. Vacancies in the Board of Trustees through death, resignation or otherwise would be filled by the remaining trustees at the next meeting after it shall have arisen; such appointment to be made from a qualified citizen and church member.

SECTION 7. Trustees can not dispose of any real estate belonging to the Church except by advice and consent of a majority of the church members, who shall be present at a special meeting called for that purpose.

SECTION 8. Trustees may make and enforce such by-laws, rules and regulations as they may deem proper for the transaction of church business.

SECTION 9. No real or personal property shall be taken, held or in use by any religious society unless it is subject to the control of a majority of the laymembers of the Church.

FIRST AMENDMENT TO CHARTER

Granted by Court December 14, 1895

Provided that:—

FIRST—Members must be 21 years of age to ballot at annual meeting.

SECOND—Number of Trustees increased from 5 to 7, two of whom could be contributors to the church but not necessarily members of the church.

SECOND AMENDMENT TO CHARTER

Granted by Court January 14, 1916

Provided that:—

FIRST—Number of Trustees shall be 7, all of whom shall be members of the church.

SECOND—Annual meeting changed from First Monday of July to the first Thursday after the last Sunday in March: with the fiscal year beginning April 1st each year.

THIRD AMENDMENT TO CHARTER

Granted by Court April 8, 1922

Provided that:—

FIRST—Number of Trustees to be increased from 7 to 9; and the terms of office to be for 3 years.

SECOND—No restrictions on number of terms a Trustee may serve.

THIRD—Board of Trustees shall organize each year after annual election and elect a Chairman, Secretary and Finance Committee; the Chairman to appoint all standing Committees such as Property Committee and others. Temporary Committees to be appointed by the chair upon the vote of the Board.

Berean Baptist Church

Carbondale, Penna.

Duties of Church Officers

DUTIES OF BOARD OF TRUSTEES

1. Administers financial affairs of church.
2. Takes charge of physical property of church.
3. Takes care of maintenance.
4. Takes care of repairs.
5. Takes care of improvements.
6. Contracts all bills of the church.
7. Promotes welfare of church in its financial and civic responsibilities.
8. President of the Trustees presides at all meetings of the Board and acts as Chairman of fund-raising drives; also administers the affairs of the Trustees when not in session.
9. Secretary records the meetings of the Trustees, answers all correspondence pertaining thereto, maintains proper records and assists the President in administering the affairs of the Trustees when not in session.

✱ ✱ ✱

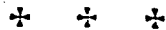


DUTIES OF BOARD OF DEACONS

1. Cooperates and assists the Pastor in administering devotional services of the Church.
2. President of the Board presides at all meetings of the Board of Deacons and acts as Chairman; also administers the affairs of the Deacons when not in session.
3. Secretary records the meetings of the Deacons, answers all correspondence pertaining thereto, maintains proper records and assists the President in administering the affairs of the Deacons when not in session.

DUTIES OF CHURCH CLERK

1. Maintains a record of membership and church affiliations.
2. Acts as Secretary of all church meetings.



DUTIES OF CHURCH TREASURER

1. Receives the funds of the church and makes all disbursements on order of the Trustees.
2. Maintains a record of the financial affairs of the church.
3. Responsible to and reports to the Board of Trustees at their monthly and annual meetings.



DUTIES OF CHURCH FINANCIAL SECRETARY

1. Takes charge of all collections made in the Church.
2. Turns over funds to Church Treasurer and Treasurer of Missions.
3. Keeps individual records of contributions.
4. Makes proper reports to the Board of Trustees.

- now in the keeping of DWP
10. a copy of Bible Question Explained " Over Radio Station
KMPc, Beverly Hills, California, by Louis T. Talbot,
Pastor, Church of the Open Door, Los Angeles, California;
contained in that volume is a hand written copy
of "My Garden" —

My Garden

I planted my garden with Tulips for May,
With Jonquils and Iris, whose colors display
The joyous abandon of youth and the cheer
That welcomes the Springtime each year.

To meet youth's impatience of any delay.

I planted my garden with Tulips for May.

I planted my garden with Roses for June,
With Larkspur and Daisies to follow them soon,
And Pansies, Hydrangeas and sweet Minnelli
Exhaling a fragrance we never forget;

To add to life's sweetness, their fragrance have strewn

I planted my garden with Roses for June.

For August I planted my garden with Phlox,
Marigolds, Asters and pink Four o'clocks,

An emblem of life through the mid summer days,

And steadily thriving when others decay.

So wishing for flowers resisting the shocks
Of August dry heat, I planted the Phlox.

I planted my garden with Dahlias for Fall -

And shaggy Chrysanthemums braving the fall

Of Winter's first frost while others bend low

In fear of the withering blight of the snow. over

As cheer to the aged who await winter call,
I planted my garden with Dahlias for Fall.

I planted my garden and hope it may bring
the joy of its budding to youth in the Spring!
Good courage to those who have traveled midway
through life and are leaving the heat of the day!
And peace and contentment to those every where,
Whose Autumnal are clouded by sorrow or care.

Copied by
Mary Emma Squire Loomis

← note by
Helen Powell

11. HRP: "On the day before Aunt Louie ^{is, in very ill} and I left for Detroit when Aunt Eliza was ~~was~~ Louie was having her train done at Madeleine Cerna's and also ran with Rebecca Colville there. Just a month later, Louie died, and Rebecca Colville sent me this card.

The message is so convoluted that I have kept this card. "HRP then went out & consultation from Tago to DUP & SHP as the "divided up" in the Club Room

DEATH
SYMPATHY

(note inside)

[HWP has the original of this card]

DEATH is not
extinguishing
the LIGHT.
It is putting out
the FLAME
Because the DAWN
has come.

TAGORE

Dear Helen:

My heart goes out
to you in deep sympathy
in the loss of your sister.

Like many others,
I was shocked by the
news of her sudden death.

The day before she
left to visit your Aunt
Edna, we were at Madeline
Corra's together and had
such a nice visit. At
that time she seemed so
well and happy.

May God give to you
and to her family just
the strength and courage
you need for these dark
hours, and eventual peace
of heart and mind.

Rebecca M. Colville

on 2/9/86, HLRP also gave me a copy of the
Tribune from 02-08-1986, p. 7, which contains
their obituary of Elbert Davies.

The Tribune, Scranton, Pa.

Sat., Feb. 8, 1986--7

Elbert Davies

Elbert L. Davies, 95, of Montrose, died Friday at home. His wife, Hazel S. Davies, died January 1.

Born in Clifford Twp., son of the late Frank A. and Christina (Russell) Davies, he worked for the sales staff of the Cincinnati Inquirer, Cincinnati, Ohio. A graduate of the 1909 class of Montrose High School and the 1917 graduating class of Dickinson College, Carlisle, and also graduated from the Dickinson Law School. He was the oldest member of the First Presbyterian Church of Montrose and was a member of the Warren Lodge No. 240 F&AM, Montrose, for 65 years.

Surviving are four daughters, Betty Jane Davies, Montrose; Mrs. Jean Sanford, Endwell, N.Y.; Mrs. Edward (Margaret) Calby, Montrose; Mrs. William (Joanne) Burhans, Woodbridge, Va.; 16 grandchildren; 13 great-grandchildren; nieces and nephews.

The funeral will be Monday at 11 a.m. from the Bartron Funeral Home, 74 Church St., Montrose, with Rev. William D. Milligan, pastor, First Presbyterian Church of Montrose, officiating. Interment, Montrose Cemetery.

Friends may call Monday from 10 a.m. until service time.

Homestead Golf Course closed by Powell Family

By Paul Krupski

Homestead Golf Course along Route 106 outside Carbondale has been closed by the owners, Walter and Helen Powell, who said they have no plans to sell the property or resume operation of the recreational acreage.

The closing, effective today, was shocking news to the numerous golfers who were patrons of the popular and picturesque 18-hole layout.

The Powells apparently want to enjoy their retirement years without the responsibilities and long hours of groundskeeping chores associated with operation of the golf course.

"We recently celebrated our 50th wedding anniversary and Walter doesn't want to do it (maintain the course) any more," said Mrs. Powell. "I feel like I'm losing a child."

Asked if there was any possibility the course would

be sold, Mrs. Powell said "No. This will always be the family homestead."

Also asked what will become of the golf course, which covers a little less than 100 acres, she said: "I guess it will just be let go."

The Powells operated Lakeland Golf Course at Fleetville between 1955 and 1975, the year they sold the nine-hole "pitch and putt" facility which remained open under new management.

They opened nine holes at Homestead in 1962.

Mrs. Powell said the course offered 14 holes in 1973 and 1974 with the addition of five new greens and fairways and became an 18-hole layout in 1975.

The course retained its popularity despite the absence of motorized golf cars and was the home of numerous golf leagues and players of all ages.

"We are very grateful for the patronage," Mrs. Powell said. "The many leagues and players have been a compliment to us. I feel bad about the whole thing myself. To me, it's like someone died."

"gumption" - a Scottish colloquialism
 that Mom learned from her father
 or Aunt Nettie or Aunt Jennie, who
 learned it from their mother,
 Margaret (Gillespie) Russell -
 a native Scot.

And so, as I lay in a bed, ^{in Margaret Russell's house!} an old
 Circasian walnut bed that has been
 in the family for generations,
 and read Beowulf, in Heaney's
 splendid translation, I was
 suddenly -- and very directly --
 connected to Margaret Russell
 (James Russell died when Grandpa
 was an infant, so he had to have
 learned the word from his mother).
 What a wonderful moment. It was
 almost as if she was in the
 same room -- and talking to me. 61

The word "gumption" was part of man's active vocabulary.

10

BEOWULF

[275-316]

this danger abroad in the dark nights,
this corpse-maker mongering death
in the Shieldings' country. I come to proffer
my wholehearted help and counsel.

275

I can show the wise Hrothgar a way
to defeat his enemy and find respite—
if any respite is to reach him, ever.

280

I can calm the turmoil and terror in his mind.
Otherwise, he must endure woes
and live with grief for as long as his hall
stands at the horizon on its high ground."

285

Undaunted, sitting astride his horse,
the coast-guard answered: "Anyone with gumption⁶
and a sharp mind will take the measure
of two things: what's said and what's done."

I believe what you have told me, that you are a troop
loyal to our king. So come ahead
with your arms and your gear, and I will guide you.

290

What's more, I'll order my own comrades
on their word of honor to watch your boat
down there on the strand—keep her safe
in her fresh tar, until the time comes
for her curved prow to preen on the waves
and bear this hero back to Geatland.

295

May one so valiant and venturesome
come unharmed through the clash of battle."

300

So they went on their way. The ship rode the water,
broad-beamed, bound by its hawser
and anchored fast. Boar-shapes⁷ flashed
above their cheek-guards, the brightly forged
work of goldsmiths, watching over
those stern-faced men. They marched in step,
hurrying on till the timbered hall
rose before them, radiant with gold.
Nobody on earth knew of another
building like it. Majesty lodged there,
its light shone over many lands.

305

So their gallant escort guided them
to that dazzling stronghold and indicated
the shortest way to it; then the noble warrior
wheeled on his horse and spoke these words:

310

"It is time for me to go. May the Almighty

315

6. A Scottish colloquialism sometimes heard in American English, meaning "resourcefulness, initiative."

7. Helmets decorated with images of boars have been found at a number of archaeological sites. It is thought that boars were valued for their aggressiveness and possibly for religious reasons. For armor and its decoration, see pp. 216-21, below.

A NORTON CRITICAL EDITION

BEOWULF
A VERSE TRANSLATION



AUTHORITATIVE TEXT
CONTEXTS
CRITICISM

Translated by

SEAMUS HEANEY
HARVARD UNIVERSITY

Edited by

DANIEL DONOGHUE
HARVARD UNIVERSITY



W • W • NORTON & COMPANY • *New York • London*

lines 210–28 and lines 1903–24 are the equivalent of his exultant prime.

At these moments of lyric intensity, the keel of the poetry is deeply set in the element of sensation while the mind's lookout sways metrically and far-sightedly in the element of pure comprehension—which is to say that the elevation of *Beowulf* is always, paradoxically, buoyantly down-to-earth. And nowhere is this more obviously and memorably the case than in the account of the hero's funeral with which the poem ends. Here the inexorable and the elegiac combine in a description of the funeral pyre being got ready, the body being burnt and the barrow being constructed—a scene at once immemorial and oddly contemporary. The Geat woman who cries out in dread as the flames consume the body of her dead lord could come straight from a late-twentieth-century news report, from Rwanda or Kosovo; her keen is a nightmare glimpse into the minds of people who have survived traumatic, even monstrous events and who are now being exposed to a comfortless future. We immediately recognize her predicament and the pitch of her grief and find ourselves the better for having them expressed with such adequacy, dignity and unforgiving truth:

On a height they kindled the hugest of all
funeral fires; fumes of woodsmoke
billowed darkly up, the blaze roared
and drowned out their weeping, wind died down
and flames wrought havoc in the hot bone-house,
burning it to the core. They were disconsolate
and wailed aloud for their lord's decease.

A Geat woman too sang out in grief;
with hair bound up, she unburdened herself
of her worst fears, a wild litany
of nightmare and lament: her nation invaded,
enemies on the rampage, bodies in piles,
slavery and abasement. Heaven swallowed the smoke.
(3143–55)

2 About This Translation

When I was an undergraduate at Queen's University, Belfast, I studied *Beowulf* and other Anglo-Saxon poems and developed not only a feel for the language, but a fondness for the melancholy and fortitude that characterized the poetry. Consequently, when an invitation to translate the poem arrived from the editors of *The Norton Anthology of English Literature*, I was tempted to try my hand. While I had no great expertise in Old English, I had a strong desire to get back to the first

stratum of the language and to “assay the hoard” (line 2509). This was during the middle years of the 1980s, when I had begun a regular teaching job at Harvard and was opening my ear to the unmoored speech of some contemporary American poetry. Saying yes to the *Beowulf* commission would be (I argued with myself) a kind of aural antidote, a way of ensuring that my linguistic anchor would stay lodged on the Anglo-Saxon sea-floor. So I undertook to do it.

Very soon, however, I hesitated. It was labor-intensive work, scriptorium-slow. I proceeded dutifully like a sixth-former at homework. I would set myself twenty lines a day, write out my glossary of hard words in longhand, try to pick a way through the syntax, get the run of the meaning established in my head and then hope that the lines could be turned into metrical shape and raised to the power of verse. Often, however, the whole attempt to turn it into modern English seemed to me like trying to bring down a megalith with a toy hammer. What had been so attractive in the first place, the hand-built, rock-sure feel of the thing, began to defeat me. I turned to other work, the commissioning editors did not pursue me, and the project went into abeyance.

Even so, I had an instinct that it should not be let go. An understanding I had worked out for myself concerning my own linguistic and literary origins made me reluctant to abandon the task. I had noticed, for example, that without any conscious intent on my part certain lines in the first poem in my first book conformed to the requirements of Anglo-Saxon metrics. These lines were made up of two balancing halves, each half containing two stressed syllables—“The spade sinks into gravelly ground: / My father digging. I look down . . .”—and in the case of the second line there was alliteration linking “digging” and “down” across the caesura. Part of me, in other words, had been writing Anglo-Saxon from the start.

This was not surprising, given that the poet who had first formed my ear was Gerard Manley Hopkins. Hopkins was a chip off the Old English block, and the earliest lines I published when I was a student were as much pastiche Anglo-Saxon as they were pastiche Hopkins: “Starling thatch-watches and sudden swallow / Straight breaks to mud-nest, home-rest rafter,” and so on. I have written about all this elsewhere and about the relation of my Hopkins ventriloquism to the speech patterns of Ulster—especially as these were caricatured by the poet W. R. Rodgers. Ulster people, according to Rodgers, are “an abrupt people / who like the spiky consonants of speech / and think the soft ones cissy,” and get a kick out of “anything that gives or takes attack / like Micks, Teagues, tinkers’ gets, Vatican.”

Joseph Brodsky once said that poets’ biographies are present in the sounds they make and I suppose all I am saying is that I consider *Beowulf* to be part of my voice-right. And yet to persuade myself that

I was born into its language and that its language was born into me took a while: for somebody who grew up in the political and cultural conditions of Lord Brookeborough's Northern Ireland, it could hardly have been otherwise.

Sprung from an Irish nationalist background and educated at a Northern Irish Catholic school, I had learned the Irish language and lived within a cultural and ideological frame that regarded it as the language that I should by rights have been speaking but I had been robbed of. I have also written, for example, about the thrill I experienced when I stumbled upon the word *lachiar* in my Irish-English dictionary, and found that this word, which my aunt had always used when speaking of a flock of chicks, was in fact an Irish language word, and more than that, an Irish word associated in particular with County Derry. Yet here it was, surviving in my aunt's English speech generations after her forebears and mine had ceased to speak Irish. For a long time, therefore, the little word was—to borrow a simile from Joyce—like a rapier point of consciousness pricking me with an awareness of language-loss and cultural dispossession, and tempting me into binary thinking about language. I tended to conceive of English and Irish as adversarial tongues, as either/or conditions rather than both/and, and this was an attitude that for a long time hampered the development of a more confident and creative way of dealing with the whole vexed question—the question, that is, of the relationship between nationality, language, history, and literary tradition in Ireland.

Luckily, I glimpsed the possibility of release from this kind of cultural determination early on, in my first arts year at Queen's University, Belfast, when we were lectured on the history of the English Language by Professor John Braidwood. Braidwood could not help informing us, for example, that the word "whiskey" is the same word as the Irish and Scots Gaelic word *uisce*, meaning water, and that the River Usk in Britain is therefore to some extent the River Uisce (or Whiskey); and so in my mind the stream was suddenly turned into a kind of linguistic river of rivers issuing from a pristine Celtic-British Land of Cockaigne, a river of Finnegans Wake-speak pouring out of the cleft rock of some prepolitical, prelapsarian, wonderfully sweetening effect upon me. The Irish/English duality, the Celtic/Saxon antithesis were momentarily collapsed and in the resulting etymological eddy a gleam of recognition flashed through the synapses and I glimpsed an elsewhere of potential that seemed at the same time to be a somewhere being remembered. The place on the language map where the Usk and the *uisce* and the whiskey coincided was definitely a place where the spirit might find a loophole, an escape route from what John Montague has called "the

partitioned intellect," away into some unpartitioned linguistic country, a region where one's language would not be simply a badge of ethnicity or a matter of cultural preference or an official imposition, but an entry into further language. And I eventually came upon one of these loopholes in *Beowulf* itself.

What happened was that I found in the glossary to C. L. Wrenn's edition of the poem the Old English word meaning "to suffer," the word *þolian*; and although at first it looked completely strange with its *thorn* symbol instead of the familiar *th*, I gradually realized that it was not strange at all, for it was the word that older and less educated people would have used in the country where I grew up. "They'll just have to learn to thole," my aunt would say about some family who had suffered an unforeseen bereavement. And now suddenly here was "thole" in the official textual world, mediated through the apparatus of a scholarly edition, a little bleeper to remind me that my aunt's language was not just a self-enclosed family possession but an historical heritage, one that involved the journey *þolian* had made north into Scotland and then across into Ulster with the planters, and then across from the planters to the locals who had originally spoken Irish, and then farther across again when the Scots Irish emigrated to the American South in the eighteenth century. When I read in John Crowe Ransom the line, "Sweet ladies, long may ye bloom, and toughly I hope ye may thole," my heart lifted again, the world widened, something was furthered. The far-flungness of the word, the phenomenological pleasure of finding it variously transformed by Ransom's modernity and *Beowulf*'s venerability made me feel vaguely something for which again I only found the words years later. What I was experiencing as I kept meeting up with *thole* on its multicultural odyssey was the feeling that Osip Mandelstam once defined as a "nostalgia for world culture." And this was a nostalgia I didn't even know I suffered until I experienced its fulfilment in this little epiphany. It was as if, on the analogy of baptism by desire, I had undergone something like illumination by philology. And even though I did not know it at the time, I had by then reached the point where I was ready to translate *Beowulf*. *þolian* had opened my right of way.

So, in a sense, the decision to accept Norton's invitation was taken thirty-five years before the invitation was actually issued. But between one's sense of readiness to take on a subject and the actual inscription of the first lines, there is always a problematical hiatus. To put it another way: from the point of view of the writer, words in a poem need what the Polish poet Anna Swir once called "the equivalent of a biological right to life." The erotics of composition are essential to the process, some prereflective excitation and orientation, some sense that your own little verse-craft can dock safe and

sound at the big quay of the language. And this is as true for translators as it is for poets attempting original work.

It is one thing to find lexical meanings for the words and to have some feel for how the meter might go, but it is quite another thing to find the tuning fork that will give you the note and pitch for the overall music of the work. Without some melody sensed or promised, it is simply impossible for a poet to establish the translator's right of way into and through a text. I was therefore lucky to hear this enabling note almost straight away, a familiar local voice, one that had belonged to relatives of my father, people whom I had once described (punning on their surname) as "big-voiced scullions."

I called them "big-voiced" because when the men of the family spoke, the words they uttered came across with a weighty distinctness, phonetic units as separate and defined as delph platters displayed on a dresser shelf. A simple sentence such as "We cut the corn today" took on immense dignity when one of the Scullions spoke it. They had a kind of Native American solemnity of utterance, as if they were announcing verdicts rather than making small talk. And when I came to ask myself how I wanted *Beowulf* to sound in my version, I realized I wanted it to be speakable by one of those relatives. I therefore tried to frame the famous opening lines in cadences that would have suited their voices, but that still echoed with the sound and sense of the Anglo-Saxon:

Hwæt wē Gār-Dena in gēar-dagum
þeod-cýninga þrym gefrūnon,
hū þā æþelingas ellen fremedon.

Conventional renderings of *hwæt*, the first word of the poem, tend towards the archaic literary, with "lo," "hark," "behold," "attend" and—more colloquially—"listen" being some of the solutions offered previously. But in Hiberno-English Scullion-speak, the particle "so" came naturally to the rescue, because in that idiom "so" operates as an expression that obliterates all previous discourse and narrative, and at the same time functions as an exclamation calling for immediate attention. So, "so" it was:

So, The Spear-Danes in days gone by
and the kings who ruled them had courage and greatness.
We have heard of those princes' heroic campaigns.

I came to the task of translating *Beowulf* with a prejudice in favor of forthright delivery. I remembered the voice of the poem as being attractively direct, even though the diction was ornate and the narrative method at times oblique. What I had always loved was a kind of foursquareness about the utterance, a feeling of living inside a constantly indicative mood, in the presence of an understanding that

assumes you share an awareness of the perilous nature of life and are yet capable of seeing it steadily and, when necessary, sternly. There is an undeluded quality about the *Beowulf* poet's sense of the world that gives his lines immense emotional credibility and allows him to make general observations about life that are far too grounded in experience and reticence to be called "moralizing." These so-called "gnomic" parts of the poem have the cadence and force of earned wisdom, and their combination of cogency and verity was again something that I could remember from the speech I heard as a youngster in the Scullion kitchen. When I translate lines 24–25 as "Behavior that's admired / is the path to power among people everywhere," I am attending as much to the grain of my original vernacular as to the content of the Anglo-Saxon lines. But then the evidence suggests that this middle ground between oral tradition and the demands of written practice was also the ground occupied by the *Beowulf* poet. The style of the poem is hospitable to the kind of formulaic phrases that are the stock-in-trade of oral bards, and yet it is marked too by the self-consciousness of an artist convinced that "we must labor to be beautiful."

In one area, my own labors have been less than thorough-going. I have not followed the strict metrical rules that bound the Anglo-Saxon scop. I have been guided by the fundamental pattern of four stresses to the line, but I allow myself several transgressions. For example, I don't always employ alliteration, and sometimes I alliterate only in one half of the line. When these breaches occur, it is because I prefer to let the natural "sound of sense" prevail over the demands of the convention: I have been reluctant to force an artificial shape or an unusual word choice just for the sake of correctness.

In general, the alliteration varies from the shadowy to the substantial, from the properly to the improperly distributed. Substantial and proper are such lines as

The fortunes of war fávored Hróthgar (line 64)
the highest in the lánd, would lénd advice (line 172)
and find friendship in the Fátter's embrace (line 188)

Here the caesura is definite, there are two stresses in each half of the line, and the first stressed syllable of the second half alliterates with the first or the second or both of the stressed syllables in the first half. The main deviation from this is one that other translators have allowed themselves—the freedom, that is, to alliterate on the fourth stressed syllable, a practice that breaks the rule but that nevertheless does bind the line together:

We have héard of those prínces' heróic campáigns (line 3)
and he cróssed óver into the Lórd's kéeping (line 27)

In the course of the translation, such deviations, distortions, syn-
copations, and extensions do occur; what I was after first and fore-
most was a narrative line that sounded as if it meant business and I
was prepared to sacrifice other things in pursuit of this directness of
utterance.

The appositional nature of the Old English syntax, for example, is
somewhat slighted here, as is the *Beowulf* poet's resourcefulness
with synonyms and (to a lesser extent) his genius for compound-
making, kennings, and all sorts of variation. Usually—as at line
1209, where I render *ŷða ful* as “frothing wave-vat,” and at line 1523,
where *beado-leoma* becomes “battle-torch”—I try to match the poet's
analogy-seeking habit at its most original; and I use all the common
coinages for the lord of the nation, variously referred to as “ring-
giver,” “treasure-giver,” “his people's shield” or “shepherd” or “hel-
met.” I have been less faithful, however, to the way the poet rings
the changes when it comes to compounds meaning a sword or a
spear, or a battle or any bloody encounter with foes. Old English
abounds in vigorous, evocative and specifically poetic words for these
things, but I have tended to follow modern usage and in the main
have called a sword a sword.

There was one area, however, where a certain strangeness in the
diction came naturally. In those instances where a local Ulster word
seemed either poetically or historically right, I felt free to use it. For
example, at lines 324 and 2988 I use the word “graith” for “harness,”
and at 3026 “hoked” for “rooted about,” because the local term
seemed in each case to have special body and force. Then, for rea-
sons of historical suggestiveness, I have in several instances used the
word “bawn” to refer to Hrothgar's hall. In Elizabethan English,
“bawn” (from the Irish *bó-dhún*, a fort for cattle) referred specifically
to the fortified dwellings that the English planters built in Ireland to
keep the dispossessed natives at bay, so it seemed the proper term
to apply to the embattled keep where Hrothgar waits and watches.
Indeed, every time I read the lovely interlude that tells of the minstrel
singing in Heorot just before the first attacks of Grendel, I cannot
help thinking of Edmund Spenser in Kilkoman Castle, reading the
early cantos of *The Faerie Queene* to Sir Walter Raleigh, just before
the Irish would burn the castle and drive Spenser out of Munster
back to the Elizabethan court. Putting a bawn into *Beowulf* seems
one way for an Irish poet to come to terms with that complex history
of conquest and colony, absorption and resistance, integrity and
antagonism, a history that has to be clearly acknowledged by all con-
cerned in order to render it ever more “willable forward / again and
again and again.”

SEAMUS HEANEY

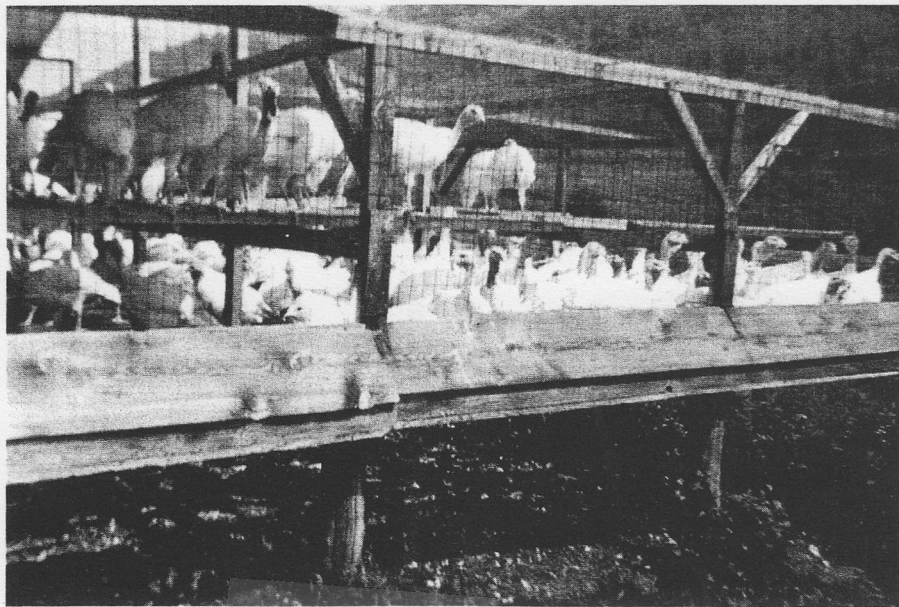
The Text of BEOWULF

A VERSE TRANSLATION

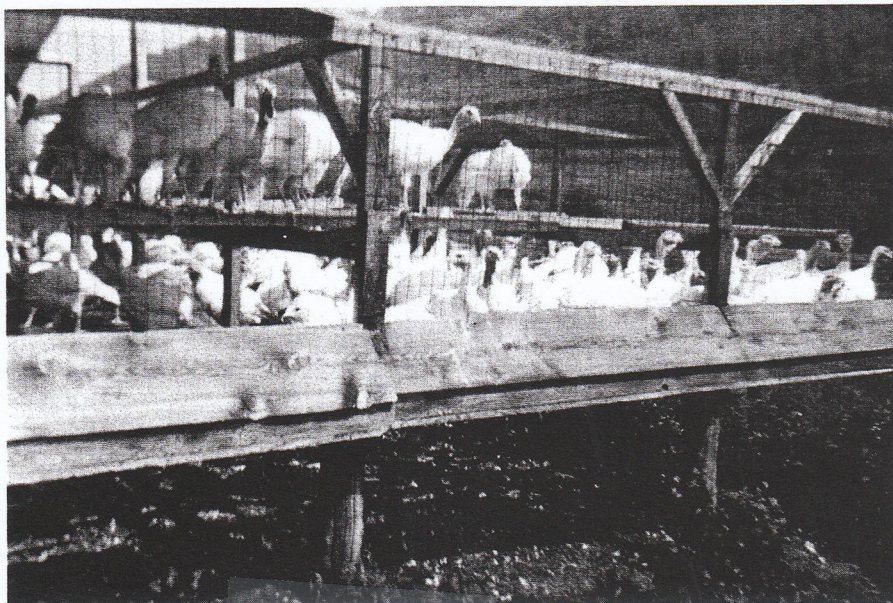


- Heaney stumbled on the word
"lachtar"; I stumbled on
the word "gumption" (l. 287)
which survived in Mom's
active vocabulary.
- "gumption" was not just
a seep - enclosed family
possessive but an historical
heritage
- a linguistic epiphany --
an illumination by philology

Homegrown Turkeys for the Holiday Markets. On the many family farms that used to surround Carbondale, livestock and produce were raised for sale locally. Shown here is one of the coops of White Holland turkeys that were raised by Walter S. Powell on Riverside Farm in Fell Township for sale at Thanksgiving and Christmas.



Homegrown Turkeys for the Holiday Markets. On the many family farms that used to surround Carbondale, livestock and produce were raised for sale locally. Shown here is one of the coops of White Holland turkeys that were raised by Walter S. Powell on Riverside Farm in Fell Township for sale at Thanksgiving and Christmas.



January 25, 1975

Dear Mom and Dad,

When I got out of bed this morning I had the distinct impression that I was waking up in the middle of the night. It was, however, ten minutes past noon. Today is probably the most overcast, gray, misty, rainy, drizzly winter day imaginable. The street lights (I just checked) have not gone out all day. One has the impression that the Day of Judgment is about to take place. All that being the case, your post card from the Kapok Tree Inn in Clearwater was a very pleasant ray of sunshine. (I'm now thinking of our trip through the Edison home and the Kapok tree there.) Having successfully returned from the mailbox and having made myself a full pot of coffee, I have now settled into my desk chair and am listening to Boris Godunov--this week's broadcast from the Metropolitan Opera.

Your "new" Florida address has me wondering two things: 1) Is this Stuckey any relation to the people who sell pecan candy, gas, and such throughout the South? The Stuckey who started the whole chain, as I recall, was a Lambda Chi Alpha, as were Donald and I. That Stuckey was not, however, at Penn State but somewhere in the South at a Southern Chapter of the fraternity; 2) What happened to the Bengert arrangement? I can't seem to find that old address at the moment, but the zip code looks like it's the same one. The Brown pelican and the trout on the stamps on this envelope, it seems, are probably very happy to make this trip from New York to Florida, the pelican at least.

The big news of the week (perhaps the month) is that I have applied for and will soon be receiving unemployment compensation from the city of New York. As I believe I once explained, employees of the city of New York are not entitled to unemployment compensation. Just why, I'm not exactly sure. However, since the new mayor has recently begun a campaign to get rid of a lot of the excess baggage and dead weight which permeates the city government, he has dismissed a great many city employees (including firemen and police). At the same time, new legislation was instituted permitting those employees to receive unemployment compensation. The mayor was more concerned with his political image, to be sure, than he was with the welfare of the dismissed employees. At any rate, I decided to jump onto the bandwagon. I called the unemployment bureau and told them that I used to work for the city government (Brooklyn College is part of the city university system) and that the contract that I had was not renewed (the reason Brooklyn College gave at that time was that "financial cutbacks were necessary."). The person with whom I spoke on the phone told me to report to a specific office at a specific time and to get into a specific line. That I did and my payments will begin in about a week. They have informed me that they already owe me three weeks back unemployment--it begins, according to the new law, on January 1, 1975. I am, in short, delighted. Having this weekly income for at least 27 weeks will be most helpful until I can get a full time university job.

Wesleyan University in Middletown, Conn., a school with which I had an interview shortly after Christmas, has still not given me any final word. News from that direction ought to be arriving shortly.

(over)

75

The Amaryliss report: the one that I had from last year has performed, as you predicted, poorly. No flower, but four very energetic leaves. One of the two new Amaryliss is proudly showing off two 18 inch flower stalks--in a few days they should be open. I'm not sure if it's the pink or the white. The other of the new bulbs seems to be a bit lazy. It started out very nicely with one very healthy flower-stalk. It has received the same treatment as the others, yet the flower-stalk is now only a few inches tall and it has a funny black streak on it; almost as if you took a black crayon and put a mark the length of the flower bud. The bud seems to be healthy but it isn't growing very well. I shall keep you posted as to the progress of this botanical drama. Not far from my apartment I saw in a window a magnificent red amaryliss in full bloom--it looked very much like yours did in Carbondale. Apparently the Amaryliss news is spreading quickly. Is it possible to grow tulips inside? How about tuberous begonias? Tuberous plants seem to be much more dramatic than their conventional cousins with just plain roots.

I have been told that one occasionally sees coconuts along the side of the road in Florida that have begun to send forth shoots, and that those coconuts, when planted inside, grow beautifully. If on your return from Florida you should happen to see one or two that have stalks about a foot tall, I'd love to have one.

That's it for now. Give my regards to the gulls.

Love,

Bob

S. Robert Powell,
249 West 76th Street
New York City, New York. 10023.

26 JAN

VIA AIR MAIL

Mr. and Mrs. Walter S. Powell
c/o Morlin K. Stuckey
4971 Vincennes Street
Cape Coral
Florida. 33904.

76

S. Robert Powell
249 West 76th Street
New York City, New York. 10023.

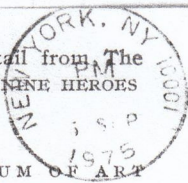
VIA AIR MAIL

Mr. and Mrs. Walter S. Powell
c/o Morlin K. Stuckey
4971 Vincennes Street
Cape Coral
Florida. 33904.



Musician Playing a Fiddle Detail from The
Three Pagan Heroes, one of the NINE HEROES
TAPESTRIES
French, late XIV century

THE METROPOLITAN MUSEUM OF ART
The Cloisters Collection, Gift of John D. Rockefeller, Jr., 1947



Dear Mom and Dad,

At last I have found a
place to live:

168 West 86th Street
Apt. 14D
NYC, NY. 10024.

Also: Webster's New
Collegiate Dictionary,
copyright 1974. It has
a bright red cover.

See you soon, very soon

perhaps. Love, SRP.
(Telephone no. the same)

NH4. Printed in France by Draeger, Paris

Zip code: 10024

Mr. & Mrs. Walter Powell
Homestead Golf Course
R. D. # 1

Carbondale, Penna. 18407.

Current, Inc.

NORTH AMERICAN BIRDS
ECOLOGY CARDS
100% RECYCLED PAPER

Found from Western Alaska to Northern California, Utah, Northeast Texas and Maryland, the Canada Goose is wise, wary, strong and loyal—characteristics which are possessed in the same degree by no other bird.

During the Fall, the beautiful waterfowl may migrate 4000 miles, as far south as Mexico, at a cruising speed of 45 mph. The familiar strung-out V-pattern of their flight and their lofty "I-walk, I-walk" honking are among the truly magnificent sights and sounds nature provides.

At two years of age, the gander will battle to win a lifetime mate. These paired birds are so devoted that, should one be shot, the other often stays behind to risk a similar fate.

During the Spring, the geese return to their original nesting grounds. Here, the goose will incubate her eggs for 28 to 30 days while the gander stands guard. Within 48 hours of hatching, the goslings will follow their father to the water, with their mother protecting the rear. Adult birds show great concern for their young, and will even protect those of other geese from danger.

Canada Goose



June 15, 1975

Dad: Happy Father's
Day 1975: Bob



Portrait of Paul Revere

by JOHN SINGLETON COPLEY, painted c. 1768-1770.

MUSEUM OF FINE ARTS, BOSTON.

Gift of Joseph W., William B., and Edward H. R. Revere. 30.781

12-2-75

Laden with gourds, brazil nuts, Cherry
bark, rhodod^{end}ron leaves, apples,
figs, books, feathers, pine
cones, oak leaves, oak-balls and
milkweed pods, swamp grass,
spruce and hemlock branches,
bamboo sticks and above all
some very nice recollections of
Thanksgiving 1975, I arrived
in NYC around 8 P.M. and went
to bed. By tomorrow the coed should
be completely gone.

The amaryllis are planted and one
bag of brazil nuts and two apples
are gone already - the yellow
candle is now burning and
I wonder what's in the red
Christmas box? I'm sure I'll
wait until the 25th. The most
recent Florida address I have for you is:
[40 Molin K. Stuckey; 4911 Vincennes St; Cape Coral,
33904.]. If that is not correct let me
know.
Love, Bob



June 29, 1976

Dear Mom,

A sachet of herbs (the
sachet I made; the herbs I
grew) for your birthday.

Love,
Bob

Long-billed Curlew

Pre-eminently a bird of the grasslands, the Long-billed Curlew is distinguished by its unique, curved bill and cryptically shaded back. The Curlew's slender bill may measure 8 inches beyond its two foot long body, and is often used as forceps to extract shellfish from beaches and mudflats it frequents while migrating.

During its nesting season, the bird is found inland from Texas to Canada in meadows, marshes, mudflats and prairies. Here the Curlew thrives on insects while both parents tend to their leaf and grass lined nests. The eggs of the Curlew hatch more slowly than those of other birds, and at birth the young, well-developed chick is able to pick up his own food, and is well on his way to self-sufficiency.

The parent birds cover their brood at night and during chilly weather. Should an intruder approach, birds from the scattered colony will rally overhead crying their plaintive curlew call to warn of nearby danger.

NORTH AMERICAN BIRDS
ECOLOGY CARDS
100% RECYCLED PAPER

Current, Inc.

COLORADO SPRINGS, COLORADO



June 26, 1977

Happy
Birthday, Mom.

Love,

A. Robert.

168 W 86, #14 D
Nyc, Ny 10024

S. Robert Powell

9-1-76

I thought you
might enjoy
seeing a rather
spectacular photo-
graph of a particular
corner of the world
wherein I frequently
hang my hat.

Robert.



Lincoln Center is New York's brightest star.

Metropolitan Opera Association

New York Philharmonic

The Juilliard School

City Center of Music and Drama

New York City Ballet

New York City Opera

New York Shakespeare Festival at Lincoln Center

Film Society of Lincoln Center, Inc.

The New York Public Library at Lincoln Center

Library and Museum of the Performing Arts

Chamber Music Society of Lincoln Center

Lincoln Center for the Performing Arts

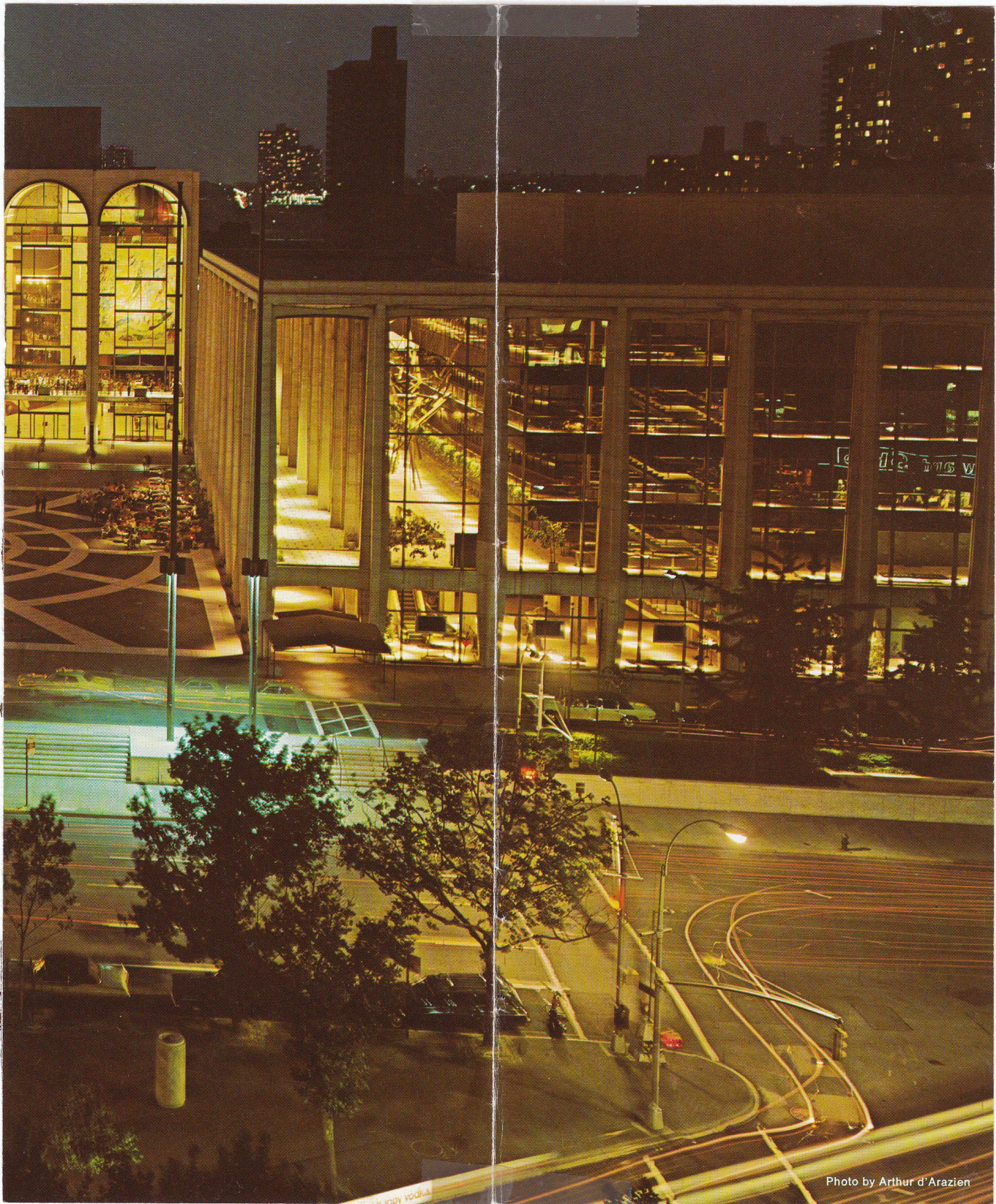


Photo by Arthur d'Arazien

10-05-27

Chambered or Pearly Nautilus (*Nautilus pompilius*). This cephalopod mollusk, an inhabitant of the South Seas, inspired Dr. Wendell Holmes' well-known poem, "The Chambered Nautilus."

Hall of Mollusks and Mankind
The American Museum of Natural History

mom + dad,

--Sunshine Sunshine
and more Sunshine!

--My card come to
you from the Museum
of Natural History
where I spent
a very nice hour or
two this afternoon.

--If you see more geese
Keep track of the
numbers & the days. dp



Post Card

Mr. & Mrs. Walter Powell

R. D #1 Box 29

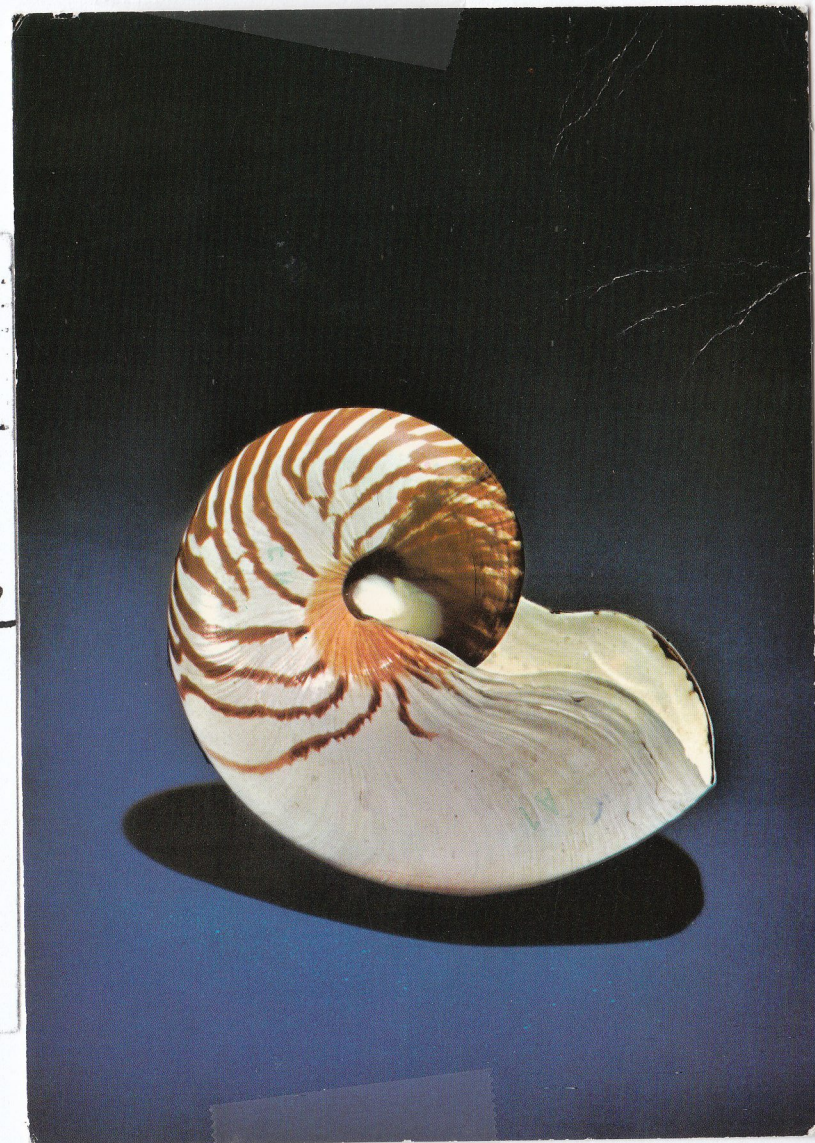
Carbondale

PA. 18407

33183-D

MADE BY
DEXTER PRESS
131 ST. NICHOLAS, NEW YORK

Bob.



Current, Inc.

NORTH AMERICAN BIRDS
ECOLOGICAL CARDS
100% RECYCLED PAPER

The most generally distributed species of quail, the Bobwhite ranges from the Northern U.S. border to tropical Mexico and Guatemala where it thrives in small, cultivated areas, weedy fence borders and hedgerows. During the Fall and Winter, the Bobwhite stays in coveys, roosting in a compact circle with heads facing out at evening. As Spring approaches cocks begin to fight for a mate and the covey breaks up. A few days after mating the belligerence of the cock subsides and several families may live in close, peaceful proximity. Bobwhites commonly nest on the ground in a hollow scratched out and lined with grasses by the cock. When all the eggs have been laid, both the male and female tend to their incubation, During colonial days, the Bobwhite was a staple food of the Atlantic Coast settlers. Today, 10 to 15 million of these game birds are killed annually by hunters during a restricted hunting season.

Bobwhite



June 26, 1978

Mom —

Happy Birthday.

Love,
Bob

The national bird of the U.S.A., the Bald Eagle has been a symbol of strength and courage throughout history. Found throughout the United States, the bird is now abundant only in Alaska, and many conservationists fear for its future. This splendid bird of prey nests with its lifetime mate in the tops of tall trees. Its nest is a bulky mass of sticks, usually 6 to 8 feet across, but sometimes much larger. Bald Eagles use their nests year after year—each year adding more nesting materials—and some nests are 10 or more feet across and 20 feet deep. During the first weeks after the eggs hatch the male fishes and brings home to fly by themselves, but, once having learned flight, will remain near their parents' eyrie for several weeks before starting out on their own. The young eagles will take 3 to 4 years to reach maturity, when, with a wing-spread of 6 to 7½ feet, they will make a magnificent figure, circling and soaring aloft.

Bald Eagle

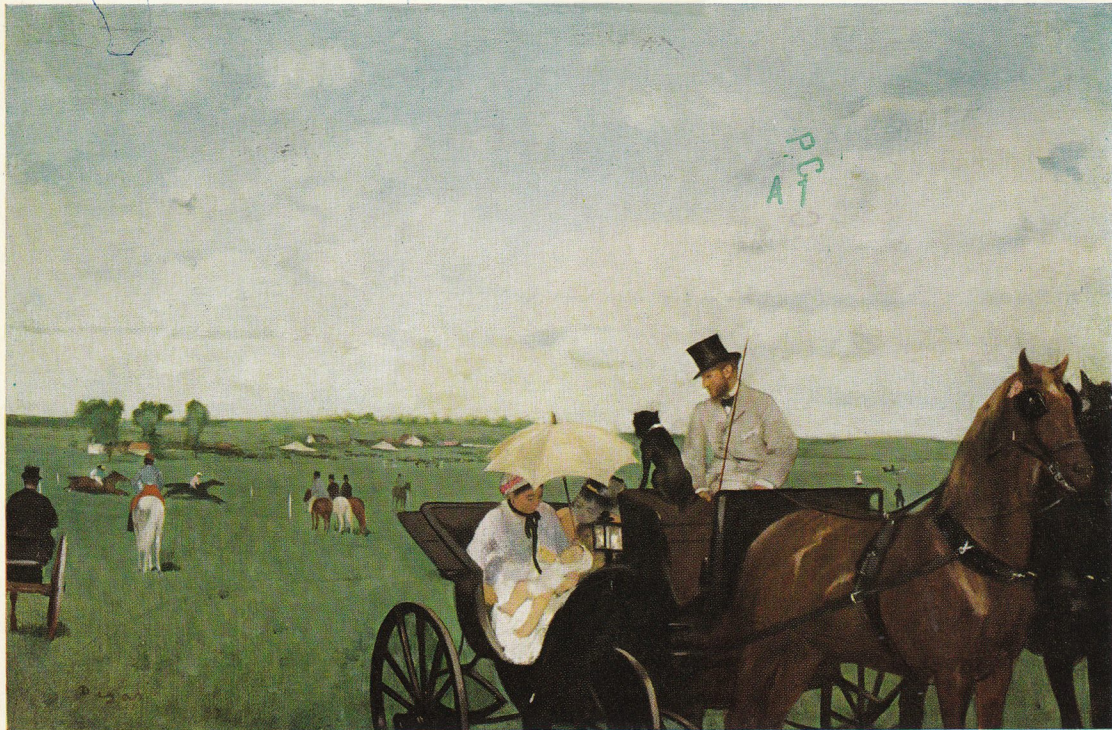


June 29, 1979

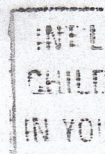
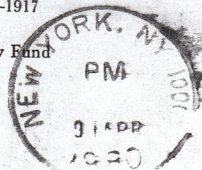
H L R P :

/Happy Birthday 1979

S. R. P.



EDGAR DEGAS, French, 1834-1917
Carriage at the Races
 Arthur Gordon Tompkins Residuary Fund
 Museum of Fine Arts, Boston



April 10, 1980

Dear Mom & Dad:

Happy Anniversary 1980.

Love,

Bob

Mr. & Mrs. Walter S. Powell

HOMESTEAD GOLF COURSE

R. D. # 1, Box 29

Carbondale, PA 18407.

Printed in Germany by Brüder Hartmann, Berlin

Duke of Berry on a Journey
 Illumination from the BELLES HEURES OF JEAN DE FRANCE
 DUKE OF BERRY
 French, about 1410-1413
 THE METROPOLITAN MUSEUM OF ART
 The Cloisters Collection, Purchase, 1954

May 11, 1980

Dear Mom,

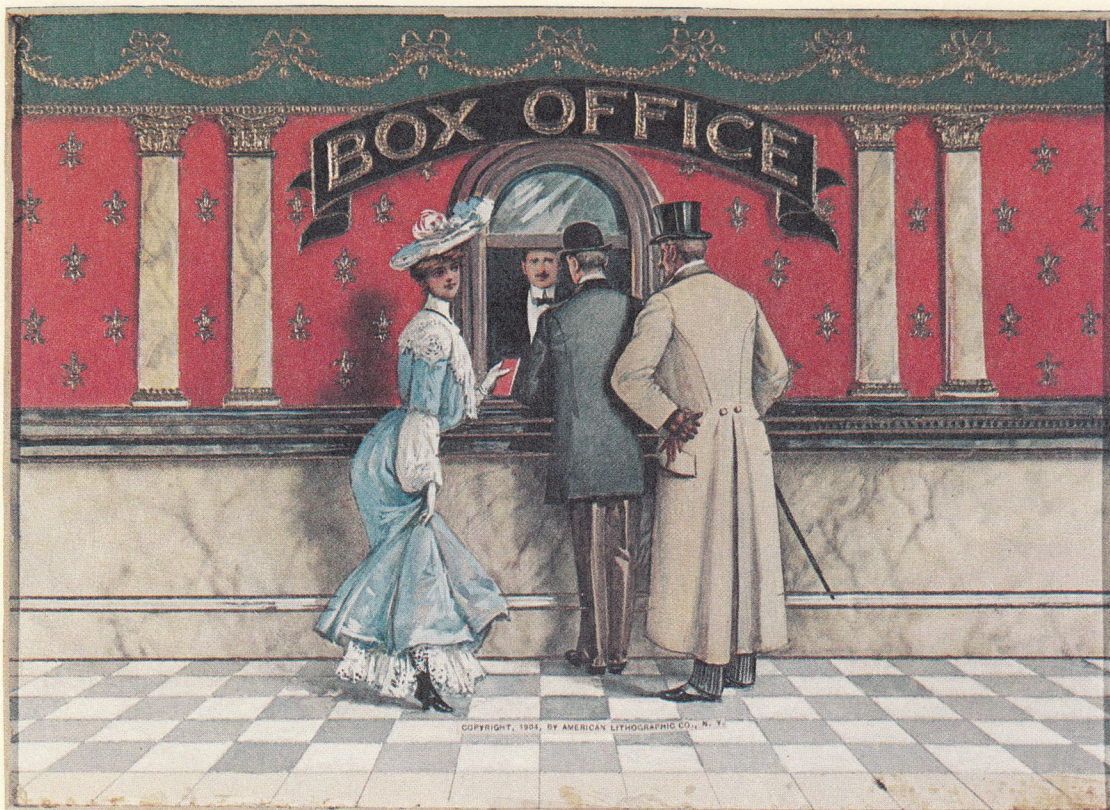
Today is your day.
 Happy Mother's
 Day, 1980.

Love,
 Robert

Printed in France by Draeger, Paris



#89 BOX OFFICE. Original color design
for a cigar box label by the American Lithographic Co. New York.
Arents Tobacco Collection. The New York Public Library.



June 29, 1980

HLRP:

Happy Birthday 1980

SRP



BARON DE MEYER'S VENICE, c. 1910
PHOTOGRAPH BY GERTRUDE KASEBIER

April 10, 1981

Mom and Dad:

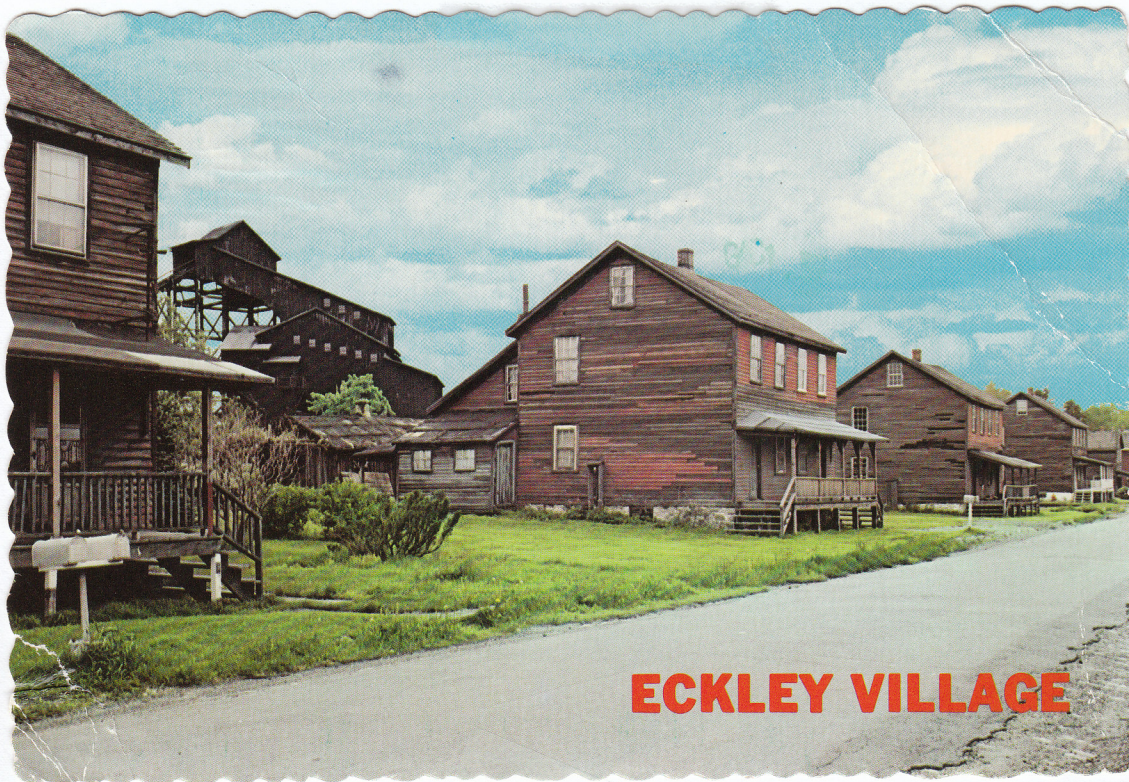
HAPPY ANNIVERSARY 1981.

S. Robert

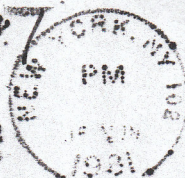
— fotofolio —

1981
1937
——
44

INTERNATIONAL MUSEUM OF PHOTOGRAPHY AT GEORGE EASTMAN HOUSE
PRINTED BY RAPOPORT PRINTING CORP.
©FOTOFOLIO, BOX 661 CANAL STA., NY, NY 10013
PS43



06-21-1981
 Dad —
 Happy Father's
 Day 1981
 S.R.P.:



post card

Walter S. Powell
 Homestead Golf Course
 R D #1, Box 29
 Carbondale, PA
 18407

ECKLEY VILLAGE, a restored mining community consisting of over 50 houses, a church, a company store, and a coal breaker, is maintained by the Penna. Historical and Museum Commission. The village was used in filming "The Molly Maguires" a Paramount motion picture that portrayed the hardships of miners in the early Pennsylvania coal fields.
 Photo by Ralph E. Menne
 63440-D - K-120

MADE BY
 DEXTER PRESS
 WEST NYACK, NEW YORK

A Loving
Message, *Mother*

+ Father
FROM YOUR SON,

Robert



A Loving
Message, *Mother*

+ Father
FROM YOUR SON,

Robert



5/14/89

and Father's
Mothers[^] always understand -
They have a certain way
Of knowing what
the heart can feel

But words can never say,
So surely you must realize
That each day all year through
It's really wonderful to have
A mother[^] *and father* dear as you!

and Father's
Happy Mother's[^] Day,
Mother & Father

(over)

5/14/89

and Father's
Mothers[^] always understand –
They have a certain way
Of knowing what
the heart can feel
But words can never say,
So surely you must realize
That each day all year through
It's really wonderful to have
A mother[^] *and father* dear as you!

and Father's
Happy Mother's[^] Day,
Mother + Father

(over)

5/13/89

Mom + Dad —

If I were to spend
every minute of every
day of the rest of my
life working at it,
I could never adequately
thank you both for
all that you have
done for me.

Thank you.

Happy Mother's and
Father's Day from

Bob

5/13/89

Mom + Dad —

If I were to spend
every minute of every
day of the rest of my
life working at it,
I could never adequately
thank you both for
all that you have
done for me.

Thank you.

Happy Mother's and
Father's Day from
Bob



Historical Society bus trip to Delaware - Standing, left to right: Catherine Shoppy, Elizabeth Dempsey, Lucille Coyle, Rita Scott, Louise Speicher, Joseph Pascoe, Catherine Giblin, Helen

Powell, Janet McCann, Robert McLaughlin, Jean Colville. Seated: Marilyn Shoppy, Sylvia Campbell, Eleanor Spellman, John V. Buberniak, S. Robert Powell, Peg Winter. (Photo by Donald W. Powell)

Local group tours historic Winterthur

On Saturday, October 29, eighteen members and friends of the Carbondale Historical Society and Museum, Inc. visited Winterthur, the country estate of Henry Francis du Pont, in Delaware.

Riding in a 22-seat Lynch bus the group departed from Carbondale City Hall at 7 a.m. and arrived at Winterthur at 11 a.m. At 11:30 a.m. the group took the first of their three scheduled tours, all

previously arranged for the day by trip organizer Donald W. Powell.

The first tour, entitled "American Craftsmanship," lasted for one and a half hours, and was conducted by four members of the Winterthur staff.

Following this tour the group enjoyed a cafeteria-style lunch at the Garden Pavilion, the Winterthur visitor's center, and then browsed through the Winterthur Bookshop. Some members of the group took the short walk to the nearby Winterthur Gallery Shops.

At 3 p.m. the group boarded the Winterthur tram for a guided tour through the Winterthur gardens. The grounds and gardens of Winterthur were one of the great interests of Henry Francis du Pont. He was born at Winterthur, and as a student of horticulture at Harvard University in 1902 he began testing ornamental plants at Winterthur for use in his gardens.

The gardens were designed in the Olmstead tradition with expansive vistas of rolling meadows, murmuring brooks, quiet ponds and natural woodlands. Native and exotic plants were used to enhance and compliment the natural beauty of the Brandywine Valley. The gardens are especially noted

for spring and summer flowers.

After the tram ride the group was conducted through more of the Winterthur museum. The original house at Winterthur was a 12-room house built in 1839; in 1929 H.F. du Pont added the most extensive of the many wings to the house to house his collections of American antiques and decorative arts.

Following this 4 p.m. "Two Centuries" tour, the group boarded the Lynch bus for a short ride to Mendenhall, where at the Mendenhall Inn they enjoyed a sumptuous supper. The group arrived back in Carbondale at 10:30 p.m.

TO: Mr. and Mrs. Donald W. Swain, 2400 Hidden Creek Circle, Sebring, FL
33870 813-471-6716
Mrs. Harold Pierson, 100 Belmont Street, Carbondale, PA 18407
Mr. Joseph Pascoe, 36 Hospital Street, Carbondale, PA 18407
Mrs. Ruth Chapman, 160 Westgate Drive, M-4, Carbondale, PA 18407
Ms. Margaret Winter, 337 McKinley Avenue, Jermyn, PA 18433
Mrs. Phyllis M. Arthur, 20 Canaan Street, Carbondale, PA 18407-1708
Mrs. Eleanor Williams, 165 Shadyside Drive, Greenfield Twp., PA 18407
Mr. and Mrs. Al Bravo, Box 9, Union Dale, PA 18470

FROM: S. Robert Powell

RE: Helen Powell's 86th birthday, June 29, 1999

Thank you for remembering Mom on her birthday with your cards, visits, phone calls, and flowers. She is in good health and lives in the same house in which she was born. Due to a broken hip a couple of years ago and very bad arthritis in the legs, she can't get around without a wheel chair. Donald and I look after her. I get her up at 5 A.M. every day and get her organized for the day. Donald looks after her during the day, which she spends in the parlor (which is the room in which she and Dad were married on April 10, 1937, the 30th anniversary of Mom's parents' wedding). We both look after her in the evening.

On the day before her birthday, Cousin Peg stopped, on her way back from "the Lake" (Lake Hiawatha) to wish Mom happy birthday. Mom enjoyed her visit with Peg, her niece, and before leaving, Peg was given a complete garden tour by Donald. It's been a great year for flowers, and the gardens here have never been more beautiful.

On the morning of her birthday, I put Mom's birthday cards and the bouquet of flowers from Joe Pascoe on her breakfast tray and reminded her that it was her birthday. "Well, well, well," said she. She read the cards and enjoyed the flowers and then had her usual breakfast (oatmeal with milk and one-half a banana, glass of milk with Carnation instant breakfast mixed into it, large glass of juice, slice of toast).

She spends her days in the parlor and enjoys looking at magazines and the flower gardens in the front yard. Now that the Homestead Golf Course is open again (Donald and his son Donald opened it again last year), she has many visits from golfers who played golf here when she and Dad ran the Homestead Golf Course. I'm not sure that she remembers exactly who everyone is who stops to say hello to her, but she has a very good "hello-good-to-see-you-again routine" that is very convincing.

We take Mom on outings quite a lot: to church every once in a while, quick trips to the Nicholson Livestock market, meetings and presentations of the Historical Society, meetings and dinners of the Grange, church suppers. Last summer, I took her with me every day to the Harford Fair, where I am one of the superintendents in the poultry

building. She had a grand time and enjoyed the sights and sounds of one of the best old-fashioned county fairs there is. One of the memorial logs in the new log cabin at the Harford Fair is in memory of Mom's father, William Anderson Russell, who was an avid fair-goer.

This past winter, she attended the ceremonies during which a portrait of her Uncle Jim (James Russell, mayor of Carbondale, 1884-1885) was unveiled in City Council Chambers in Carbondale City Hall. At recent ceremonies in City Hall during which three additional portraits of Carbondale mayors were unveiled, she pointed to one of the portraits in the room and said, to the astonishment of all: "That's Abe Sahm." How many people do you know who can identify the portrait of the man who was mayor of Carbondale from 1908-1912?

I have taken her to two-day, out-of-town poultry shows (Rochester, NY; Frederick, MD) in recent years, and she had a good time. She loves to go for rides. When Dad was alive (he died on April 20, 1994), she and Dad used to go for three- or four-hour rides several times a week. Invariably, when we arrive home from a ride, she says: "Well, thanks for the buggy ride." (Mom is the only person I have ever heard use that expression. My guess is that she is remembering what either her mother or her father's sisters must have said when returning home after an outing in a horse and buggy.)

When I got home from work on Mom's birthday this year, Donald II reported that Uncle Don and Cathy had phoned from Florida to wish Mom happy birthday. Their call meant a lot to Mom. And I'm sure that just hearing Uncle Don's voice brought back lots of pleasant memories for her. Donald II enjoyed talking about golf with Uncle Don, who is an excellent golfer. In telling me about Uncle Don and Cathy's call, Donald II remarked: "Uncle Robert, did you know that Uncle Don knows Arnold Palmer, and that Jay Sigel, who is on the Senior Tour on television now, is the son of Bob Sigel, who was one of Uncle Don's fraternity brothers at Penn State?" "I'm not surprised," said I, "Uncle Don has been playing golf all his life and knows or has played with some of the best golfers around. It would be great if the two of you could play a round of golf some time. You would both have a wonderful time."

My first order of business on getting home from ICS was to make a chocolate layer birthday cake. After supper, we put candles on the cake. Donald and Donald II and the cat (a very talented feline) and I then sang "Happy Birthday" to Mom and she enjoyed the moment a great deal. "My, my," said she. "Thank you." We let the candles burn until they were almost down to cake-level, and then told Mom to blow out the candles. She hesitated and didn't seem like she wanted to do so. Then, with a single well-directed blow, she blew them all out. We all then ate too much cake.

When the dishes were all cleaned, we got Mom to bed. Donald then took care of the end-of-the-day bookkeeping for the golf course. Donald II went out and hit a few balls. I went up to the barn. The cat went back to his chair in the living room and took a nap. It was a good day.

Lakeland Golf Club Executive

Rte 107 Fleetville PA

Info: (717) 945-9983

| Holes | Par | Yards | Rating | Slope |
|-------|-----|-------|--------|-------|
| 9 | 31 | 1500 | NA | NA |

Policies/Fees: Open: Apr - Oct. Wkdays are \$9 for 18, wknds are \$10. Sr (62+) discount Mon - Fri. First tee off is at 7:30 am. Features night golf.

Description: The quality of the greens receives a lot of comments on this pretty little family operated course in farm the country. **Built:** 1955. **Architect:** Walter Powell.

Features: Lessons, Club Rental, Practice Area, Clubhouse, Limited Pro Shop, Snack Bar.

Directions: From I-81 take Exit 62, Tompkinsville. Take Rte 107 toward Fleetville. Stay straight through light after 4 mile and go one more mile to the course.

Readers say: Pretty.....beginners course.....good conditions.

← WSP

POWERS GOLF GUIDE

NORTHEAST PA 183

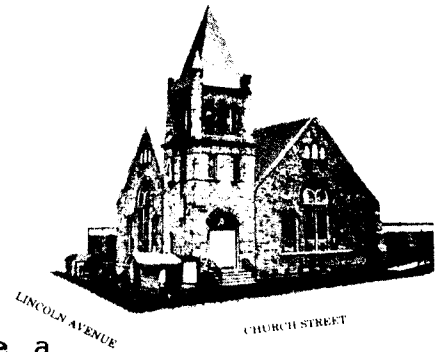
My brothers and I actually helped to build Lakeland Golf Course. Later on, we worked in the Club house. There is a memorial, in the form of a living tree, to Dad on Lakeland Golf Course. It was erected/installed by Larry Schraeder and family.

BEREAN BAPTIST CHURCH

CARBONDALE, PENNSYLVANIA 18407

Rev. Claude A. Pullis
Phone 282-1511

November 7, 1984



My Fellow Bereans:

The church by majority vote decided to purchase a new organ from Rodgers Organ Company, at a cost of \$34918.00. This will replace the Hammond Organ that has been in use since, 1951. The Hammond has served us most admirably but it has been giving us problems over the past several years notably parts are no longer available.

The above monetary figure seems quite high but to serve the needs of our congregation now and in years to come the committee, who labored many hours in study, listening, traveling and trying to make a decision and presented such to the church body. The church by a majority vote accepted that decision. The Officials had already given sanction to purchase such instrument as recommended.

The Official Board has requested a ninety day extension in order to conduct a Capital Funds Campaign to assure them that sufficient funds would be pledged. Therefore, as Chairman of the Committee I am asking that each of you will pray fully and earnestly contribute to this campaign to replace the old organ.

We would as of this day finance \$30,000.00 at 12% interest over a three year period. To assure such a sum means each one of us must contribute money, time and effort.

| | |
|---|----------|
| We need 20 people to pledge \$7.00 per month total | \$250.00 |
| We need 20 people to pledge \$11.00 per month total | \$400.00 |
| We need 20 people to pledge \$17.00 per month total | \$600.00 |
| We need 9 people to pledge \$20.00 per month total | \$800.00 |

This amounts to \$35,000.00 plus which will be sufficient to amortize the loan.

Some of our organizations have projects to assist in this campaign. The choir will be selling Christmas Cards and Note Cards. If successful will be of great assistance. Baptist Youth Fellowship will also contribute. The Happening has set up a project and I know other groups will also take part in this most necessary undertaking.

Will you please complete the bottom of this communication at your earliest convenience and lets make Sunday, November 25, 1984, Pledge Sunday.

May God bless and reward you richly;

Merle Morgan

Merle Morgan, Campaign Chairman

Please tear off and deposit in an offering plate.

OR MAIL TO 35 LINCOLN AVE CARBONDALE PA 18407

*Chapman
3000
11/21/84*

107

October 29, 1984

Dear Mr. and Mrs. Powell,

The annual dinner meeting of the Carbondale Historical Society and Museum, Inc. will take place on 11-09-1984 at Andrews Banquet Hall, 48 Gordon Avenue, Carbondale. The buffet dinner will begin at 6:00 P.M. The cost of the dinner is \$6.00, payable at the door to the Treasurer, Howard A. Yepson. As last year, we look forward to a bountiful buffet dinner. Following the dinner, James Gillespie, Director of STEAMTOWN USA, will present a slide program and the officers of the Society will give their annual reports.

At the annual meeting on November 9th, the officers of the Society for 1985 will be elected by the general membership. Jim Hepburn and Joe Pascoe are the chairmen of the nominating committee and they will present a slate of candidates at the meeting. Additional nominations can be made at the meeting. Also at the annual meeting, the general membership will be asked to elect four new members of the Board of Directors of the Historical Society. Seven members of the Society were nominated for membership to the Board of Directors at the September 6, 1984 meeting of the Society. They are: Louise Anderson, Jim Hepburn, John Kiefer, John Klimkiewicz, Joe Pascoe, Eleanor Spellman and Susan B. Stephens. Nominations for membership to the Board were closed at the September 6, 1984 meeting of the Society.

As you know, all memberships in the Carbondale Historical Society and Museum are annually renewable beginning on November 6, the anniversary of the merger of the Committee to Restore Carbondale City Hall, Inc. and the "old" Carbondale Historical Society to form the present Carbondale Historical Society and Museum, Inc. Enclosed is a membership renewal form. Please complete the form and mail your annual membership fees to the Society (Post Office Box 151, Carbondale) or bring your membership check to the meeting on November 9th.

The Carbondale Historical Society and Museum, Inc. was designated a 501 (c) (3) organization on July 2, 1984. This means that any donation that you make to the organization in excess of your membership dues is tax deductible. We hope that you will take advantage of this IRS designation and make a generous donation to the Carbondale Historical Society and Museum at this time.

We look forward to seeing you at the annual dinner meeting on November 9th at Andrews' Banquet Hall.

Sincerely,

S. Robert
S. Robert Powell

*Chk No. 506
10/30/84*

108

P R O G R A M

B O A R D O F D I R E C T O R S

WELCOME

Fr. Neal J. Carrigan, President
Meals on Wheels of Lackawanna County, Inc.

TOASTMASTER

Msg. Andrew J. McGowan
Director, Catholic Health Care Facilities

INVOCATION

Rev. William Boulet
Pastor, Grace Bible Church

LUNCHEON

INTRODUCTION OF HONORED GUESTS

KEYNOTE ADDRESS

Miss Marylou Gerrity, Director, Priority Care
Community Medical Center

VOCALIST

Miss Maryrita Stuckart, Voluntary Action Center

DOOR PRIZES

Hazel Price, Director of Volunteers MOW

BENEDICTION

Rev. William Boulet

OFFICERS

PRESIDENT: Fr. Neal J. Carrigan

CHAIRMAN: Dr. Gerald Biberman

VICE CHAIRMAN: Mr. Ronald Hagy

SECRETARY: Fr. Neal J. Carrigan

TREASURER: Mr. Richard Jones

MEMBERS

Mr. David K. Brown, Esq.
Mr. James P. Connors
Mr. Lawrence J. Crimi
Mr. John J. Devine
Mrs. Grace Doherty
Dr. Rosellen Meighan Garrett
Rev. William R. Letty
Ms. Peg McDade
Mr. Joseph E. Patchcoski
Mrs. Richard Pencek
Mr. David J. Perry
Mr. Milton Rosenzweig
Mr. Joseph J. Severini
Ms. Irene Zurine

A SPECIAL THANK YOU TO

Mr. Robert Fiorelli
of
Fiorelli Catering
for a very enjoyable Luncheon

Maryrita Stuckart, Vocalist
Jenny Pitkus Pianist and Entertainment

PROGRAM

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MUCH APPRECIATION IS EXTENDED TO THE FOLLOWING

BUSINESSES AND AGENCIES

FOR THE KIND DONATION OF OUR DOOR PRIZES

Bil-Don's Market
Bevaco Food Service
Bernco Advertising
Carvel Ice Cream
Castle Restaurant
Doma Importing
Dunkin Donuts, Wyoming Ave. Scrn.
Gertrude Hawk Chocolates
Jay's Catering
Krispy Kreme Doughnut Company
Linden Bake Shop
Meals on Wheels Activities Centers
Mineo Pies
National Bakery
Pappas Pizza
Pepperidge Farm Bakery
Pepsi Cola
Ponderosa Steak House
Price Chopper, Luzerne St.
Ralph's Record City
Rave's Garden Center
Sysco
Skettino's Market Basket
Waffle Shop
Scranton Market Place:
Dennis Shirts
Evergreen
Mangs Dynasty
Sydelle's
Wicker Gazibo

VOLUNTEERISM

20 YEARS OF COMMUNITY SERVICE

20th ANNUAL VOLUNTEER APPRECIATION LUNCHEON

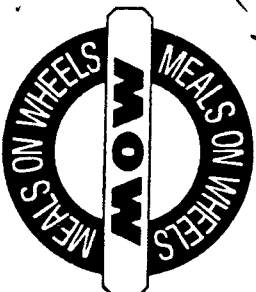
MEALS ON WHEELS OF LACKAWANNA COUNTY, INC.

SUNDAY, SEPTEMBER 25, 1988

FIORELLI CATERING

PECKVILLE, PA.

*Water Powell
was a volunteer
driver for meals-on-wheels
for many
years.*



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STATEMENT

IN ACCOUNT WITH

A. G. ROBINSON

POULTRY

P. O. SEELYVILLE, PA.



Lucerne No
M 551

HONESDALE, PA.,

June 17, 1922

M.

Walter Powell

Carbondale, Pa

25 Chicks
Tag No
21701

COPY

August 20, 1954.

Bosquett & Co.
1536 Guardian Bldg.
Detroit 26, Mich.

Attention: Mr. H.C. Nantz

Gentlemen:

Re: POULTRY INSURANCE.

Under the arrangement which our company has with you for blanket insurance on our turkey growers, we are requesting insurance coverage for Mr. Walter Powell RD # 1, Carbondale, Pa., Area # 2, in the amount of 500 White Holland @ .0525 or \$26.25.

We shall anticipate receiving your invoice for this amount.

Thanks for your trouble.

Yours very truly,

GENERAL MILLS, INC.
Larrows Region

L.F. Wiggins
Credit Department

LEW:jn

cc: Dave Horton
Walter Powell. ✓

COPY

August 20, 1954.

Bosquett & Co.
1936 Guardian Bldg.
Detroit 26, Mich.

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Larrowe Region

LFW:jn

L.F. Wiggins
Credit Department

cc: Dave Morton
Walter Powell. ✓

General Mills, Inc.



Larro
SUREFEEDS
"Farm-tested"

8047 Hamilton Avenue, Detroit, Mich.

November 26, 1954

SEND MAIL TO
BOX 68, NORTH END STATION
DETROIT 2, MICH.

Mr. Walter S. Powell
Carbondale,
Pennsylvania

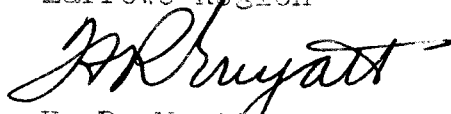
Dear Mr. Powell:

For your records, I am attaching a copy of the insurance policy taken out on your turkeys, this policy expiring January 15, 1955, and the premium for which amounts to \$26.25, which has been charged on your account.

Please note the risks against which this insurance policy protects you in the event that you should incur any losses which are recoverable under this policy.

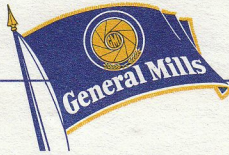
Cordially yours,

GENERAL MILLS, INC.
Larroe Region


H. R. Wyatt
Region Credit Dept.

HRW:web
sm

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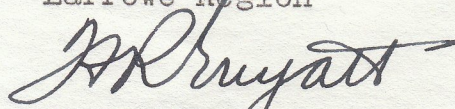
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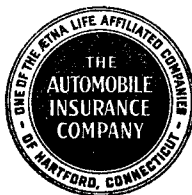
Cordially yours,

GENERAL MILLS, INC.
Larowe Region


H. R. Wyatt
Region Credit Dept.

HRW:web
sm

CASH CAPITAL
\$5,000,000.00



No. G.M.L.R.

57

MORGAN B. BRAINARD
PRESIDENT

CERTIFICATION OF INSURANCE

Under Policy IMSP 550303

This certifies that

WALTER POWELL

(Grower)

RD No. 1

(Address)

Carbondale, Pennsylvania

(City and State)

in consideration of the premium stated below is insured under the above designated policy in accordance with its terms and conditions issued by The Automobile Insurance Company, of Hartford, Connecticut, to

GENERAL MILLS, INC., Larowe Region (Assured)
Detroit, Michigan

with respect to the number and kind of birds designated herein and for the term herein designated:

| Number of
Birds | Chickens or
Turkeys | Date Insurance
Attaches | Date Insurance
Ceases | Rate Per
100 Birds | Premium |
|--------------------|------------------------|----------------------------|--------------------------|-----------------------|---------|
| 500 | Turkeys | Aug. 20/54 | Jan. 15/55 | \$5.25 | \$26.25 |

Insurance also covers feed, feeding supplements and medicine furnished by the Assured, in an amount not exceeding the invoice cost of the same, on the premises of the Grower in quantity not more than necessary to feed for two weeks.

The policy, subject to its terms, insures in such situations and against such hazards as provided in A and B following:

A. While in transit by motor trucks against direct loss or damage caused by:

- (1) Fire and lightning;
- (2) Accidental collision of the vehicle on which the property is carried with any other vehicle or object including the overturning of the vehicle or collapse of bridges or culverts;
- (3) Windstorm, cyclone, tornado and hail;

B. While on premises of the Grower, excluding premises owned, rented, leased or used by the Assured, the policy insures against direct loss or damage caused by:

- (1) Fire and lightning;
- (2) Smoke;
- (3) Hail;
- (4) Windstorm, including rain driven thereby provided such windstorm also causes damage to the premises at which the loss occurs;
- (5) Earthquake;
- (6) Rioters, strikers or civil commotion;
- (7) Falling aircraft or falling objects from aircraft;
- (8) Collision or overturn of transporting vehicle; collision with other vehicles except those owned or operated by the Assured or Grower or their employees.

THE POLICY DOES NOT INSURE AGAINST:

- (a) Loss of poultry unless death by a peril against which this policy insures results or is made necessary within twenty-four (24) hours after the inception of loss;
- (b) Loss by freezing;
- (c) Loss by huddling or piling because of temperature or humidity change or because of stampede or fright whether caused directly or indirectly by a peril insured against, unless such peril comes into contact with the buildings or grounds of the Grower where loss occurs;
- (d) Loss by blizzard or by snow whether driven by wind or not unless the poultry is contained in buildings, which buildings shall first have sustained an actual damage to the roof or walls by the direct force of wind at the time of loss, and then this Company shall be liable only for death of poultry contained therein directly and immediately caused by snow entering the buildings through open-

114

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GENERAL MILLS INC • LARROWE DIVISION

BOX 68 NORTH END STATION

DETROIT 2, MICHIGAN

®

TOLEDO, OHIO DATE SHIPPED 1-15-54

CUSTOMER'S ORDER

SALESMAN

313

SOLD TO

INVOICE NO.

CAR NO.

WAB 88454

D 6753

SOLD TO

W A RUSSELL

CARBONDALE

PENNSYLVANIA

DESTINATION

STATE OF

COUNTY OF

WHITE HAVEN

PENNSYLVANIA

S/O CARBONDALE PENNSYLVANIA FOR PART

U/L BY W A RUSSELL

DEL. CARRIER

ERIE PLAINS JCT CNJ

W A RUSSELL

RFD 1

CARBONDALE PENNSYLVANIA

T
E
R
M
S

C/SD

C-7

NY

PIONEER DIME BANK

CARBONDALE, PENNSYLVANIA

FREIGHT CHARGES

F. O. B.

PREPAID

CARBONDALE, PA.

| NO. OF PKGS. | SIZE AND KIND | DESCRIPTION | CONTRACT NUMBER* | DATE PRICE FIXED | TONS BBL'S. | PRICE | AMOUNT |
|--------------|---------------|---|------------------|---------------------|-------------|-----------------|---------|
| | | FEED, ANIMAL OR POULTRY, VIZ. | | | | | |
| 100 | 1000 | LARRO SUREMILK 20 | PDS | 1-15 | 5 | 83.20 | 416.00 |
| 10 | 1000 | LARRO SURELIFT | | | 5 | 143.70 | 71.85 |
| 20 | 1000 | LARRO NFZ SURECHICK CRUMPLES | | | 1 | 105.40 | 105.40 |
| 40 | 1000 | LARRO SURELAY | | | 2 | 97.70 | 195.40 |
| 30 | 1000 | LARRO AGS SUREBROILER FINISHER CRUMPLES | | | 1 5 | 97.70 | 146.55 |
| 20 | 1000 | LARRO TURKEY SUREHATCH PELL | | | 1 | 104.70 | 104.70 |
| 40 | 1000 | LARRO SCRATCH GRAINS | | | 2 | 84.70 | 169.40 |
| 1 | 1000 | LARRO SURECHAMP MEAL | | | 05 | 159.20 | 7.96 |
| | | | | | | PLUS S/O CHARGE | 8.78 |
| | | | | | | | 1226.04 |
| | | LESS CASH DISCOUNT | 13.05 | TONS @ 1.00 PER TON | | | 13.05 |

NET WEIGHT

26,100

TOTAL

1212.99

RATE

PHILADELPHIA INC WITH 6752

U/L CARBONDALE PA



RUSH DC 14

IMPORTANT

SPECIAL NOTICE - CLAIMS FOR DAMAGE OR SHORTAGE MUST BE PRESENTED WITHIN 30 DAYS AFTER RECEIPT OF GOODS. IN ORDER TO INSURE PROMPT ADJUSTMENT OF CLAIMS, SEND IN THE ORIGINAL FREIGHT BILL BEARING AGENT'S NOTATION AS TO DAMAGE OR SHORTAGE. IN CASE OF SHORTAGE IN CARLOAD SHIPMENTS, FURNISH RECORD OF CAR SEAL NUMBERS.

AS WE HAVE USED TRANSIT PRIVILEGE ON THIS SHIPMENT, WE CANNOT GUARANTEE THAT YOU WILL BE ABLE TO HAVE RECONSIGNING PRIVILEGE.

115

INVOICE

4701-GM-L22

GENERAL MILLS INC • LARROWE DIVISION

BOX 68 NORTH END STATION

DETROIT 2, MICHIGAN

TOLEDO, OHIO DATE SHIPPED 1-15-54

CUSTOMER'S ORDER

SALESMAN

313

SOLD TO

INVOICE NO.

CAR NO. WAB 88454

D 6753

SOLD TO

W A RUSSELL

W A RUSSELL

RFD 1

CARBONDALE PENNSYLVANIA

CARBONDALE PENNSYLVANIA

DESTINATION

STATE OF

COUNTY OF

WHITE HAVEN PENNSYLVANIA

S/O CARBONDALE PENNSYLVANIA FOR PART

C/SD C-7 NY
PIONEER DIME BANK
CARBONDALE, PENNSYLVANIA

U/L BY W A RUSSELL

DEL. CARRIER

ERIE PLAINS JCT CNJ

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| 10 | 100C | LARRO SURELIFT | | | 5 | 143.70 | 71.85 |
| 20 | 100C | LARRO NFZ SURECHICK CRUMBLES | | | 1 | 105.40 | 105.40 |
| 40 | 100C | LARRO SURELAY | | | 2 | 97.70 | 195.40 |
| 30 | 100C | LARRO AGS SUREBROILER FINISHER CRUMBLES | | | 1 5 | 97.70 | 146.55 |
| 20 | 100C | LARRO TURKEY SUREHATCH PELL | | | 1 | 104.70 | 104.70 |
| 40 | 100C | LARRO SCRATCH GRAINS | | | 2 | 84.70 | 169.40 |
| 1 | 100C | LARRO SURECHAMP MEAL | | | 05 | 159.20 | 7.96 |
| | | | | | | PLUS S/O CHARGE | 8.78 |
| | | | | | | | 1226.04 |
| | | LESS CASH DISCOUNT 13.05 | | | | TONS @ 1.00 PER TON | 13.05 |

NET WEIGHT
26,100

TOTAL

1212.99

RATE

PHILADELPHIA INC WITH 6752

U/L CARBONDALE PA



RUSH DC 14

41392

115

IMPORTANT

SPECIAL NOTICE - CLAIMS FOR DAMAGE OR SHORTAGE MUST BE PRESENTED WITHIN 30 DAYS AFTER RECEIPT OF GOODS. IN ORDER TO INSURE PROMPT ADJUSTMENT OF CLAIMS, SEND IN THE ORIGINAL FREIGHT BILL BEARING AGENT'S NOTATION AS TO DAMAGE OR SHORTAGE. IN CASE OF SHORTAGE IN CARLOAD SHIPMENTS, FURNISH RECORD OF CAR SEAL NUMBERS.

AS WE HAVE USED TRANSIT PRIVILEGE ON THIS SHIPMENT, WE CANNOT GUARANTEE THAT YOU WILL BE ABLE TO HAVE RECONSIGNING PRIVILEGE.



General Mills, Inc.

LARROWE DIVISION
Box 68, North End Station
Detroit 2, Michigan

List No. **74**

Effective December 5, 1947

A

Orders will be entered for prompt shipment or for shipment within 30 days—subject to acceptance at Detroit, Michigan, and uniform terms of sale delivered at rate points as indicated. (For deliveries into the following states, add for inspection tax—Delaware 10c per ton, New Jersey 8c, North and South Carolina 30c, Virginia 20c, West Virginia 15c.) Orders may be entered at price in effect when they reach our Detroit office or price open. *You must indicate on each order whether it is to be priced when it reaches Detroit office or price open, (which becomes price date shipment if the price is not fixed before shipment.)* Prices below are for straight or mixed car lots (minimum 30 tons). Prices subject to change without notice.

Feeds available in pellet form—large pellets add \$1.00 per ton. Small pellets add \$1.50 per ton.

WHEN TELEGRAPHING ORDERS, please use code below and on reverse side to indicate kind of package desired, placing before code word the desired number of bags or bales.

CARLOAD LOT PRICE LIST

(Prices Subject to Change Without Notice)

| PRODUCT | Code | Basic Package | Boston | New York | Albany | Phil | Bal. Vep. Utica | Roc. Syr. | Unit |
|------------------------|----------------|---------------|--------|----------|--------|--------|-----------------|-----------|---------|
| (1) 20% Dairy * | Vixen | B 100 lbs. | 100.00 | 99.50 | 99.30 | 99.10 | 98.90 | 98.60 | per ton |
| 16% Dairy | Victim | B 100 lbs. | 99.50 | 99.00 | 98.80 | 98.60 | 98.40 | 98.10 | " " |
| 32% Dairy | Victuals | C 100 lbs. | 109.00 | 108.50 | 108.30 | 108.10 | 107.90 | 107.60 | " " |
| Calf Builder | Volcano | C 100 lbs. | 146.50 | 146.00 | 145.80 | 145.60 | 145.40 | 145.10 | " " |
| Sow and Pig Builder | Vocalist | C 100 lbs. | 113.00 | 112.50 | 112.30 | 112.10 | 111.90 | 111.60 | " " |
| 40% Hog Conc. | Silken | C 100 lbs. | 142.50 | 142.00 | 141.80 | 141.60 | 141.40 | 141.10 | " " |
| (2) Chick Builder | Shadow | C 100 lbs. | 115.00 | 114.50 | 114.30 | 114.10 | 113.90 | 113.60 | " " |
| Egg Mash | Temperance | C 100 lbs. | 111.00 | 110.50 | 110.30 | 110.10 | 109.90 | 109.60 | " " |
| Breeder Mash # | Thanking | C 100 lbs. | 114.50 | 114.00 | 113.80 | 113.60 | 113.40 | 113.10 | " " |
| 32% Mash Conc. | Silently | C 100 lbs. | 123.00 | 122.50 | 122.30 | 122.10 | 121.90 | 121.60 | " " |
| Broiler Feed ## | Pontoon | C 100 lbs. | 114.50 | 114.00 | 113.80 | 113.60 | 113.40 | 113.10 | " " |
| Turkey Builder | Possess | C 100 lbs. | 124.00 | 123.50 | 123.30 | 123.10 | 122.90 | 122.60 | " " |
| Turkey Finisher | Postal | C 100 lbs. | 116.50 | 116.00 | 115.80 | 115.60 | 115.40 | 115.10 | " " |
| Turkey Breeder Mash | Postman | C 100 lbs. | 116.00 | 115.50 | 115.30 | 115.10 | 114.90 | 114.60 | " " |
| Chick Grains | Stumpage | J 100 lbs. | 122.00 | 121.50 | 121.30 | 121.10 | 120.90 | 120.60 | " " |
| (3) Scratch Grains | Stubble | J 100 lbs. | 112.00 | 111.50 | 111.30 | 111.10 | 110.90 | 110.60 | " " |
| 32% Cattle Supplement | Vulture | C 100 lbs. | 109.50 | 109.00 | 108.80 | 108.60 | 108.40 | 108.10 | " " |
| Dog Food (M or C) | (Reverse Side) | C 100 lbs. | 9.50 | 9.48 | 9.47 | 9.46 | 9.45 | 9.43 | " 100# |
| Rabbit Pellets (Green) | Vitaly | C 100 lbs. | 104.50 | 104.00 | 103.80 | 103.60 | 103.40 | 103.10 | " ton |

11560 - ANY CHANGE IN FREIGHT RATES FOR BUYERS ACCOUNT -

Due to the uncertainties of bag supplies, we reserve the right to ship in either Cotton or Burlap, whichever is available.

(1) Available in cottons \$1.90 per ton over basic burlaps price. (2) Available in jutes \$1.00 per ton under basic cottons. (3) Available in cottons \$1.00 over jutes. # Pellets available in jutes only \$1.00 under basic cottons. ## Pellets available in jutes \$1.00 under basic cottons. * Pellets available in jutes only \$1.00 over basic burlap.

PRICING INSTRUCTIONS: Give pricing instructions on each order - whether wired or mailed. When telegraphing use these code words: GROVEL - meaning - PRICE NOW. GRUB - meaning - PRICE ON DATE OF SHIPMENT.

ROBINSON CODE

(Over)

LARRO PACKAGES AND DIFFERENTIALS

4201 L-7

(See other side for basic prices)

To calculate prices, per ton on feeds, per cwt. on Dog Food, on small packages and pelleted feeds, differentials shown below should be added to or subtracted from the basic prices shown on the reverse side.

NOTE: In wiring, place the desired number of bags or bales (not tons) **BEFORE** code word.

LARRO DAIRY FEEDS

| | Package | Code |
|------------------------------|---------|-----------|
| 20% Dairy Feed | 100# B | Vixen |
| | 100# C | Volume |
| Pellets add \$1.00 | 100# C | Vexation |
| 16% Dairy Feed | 100# B | Victim |
| 32% Dairy Concentrate | 100# C | Victuals |
| | 100# J | Virtue |
| Calf Builder | 100# C | Volcano |
| add \$4.00 | 50# C | Vortex |
| add \$5.00 | 25# P | Vulcanize |
| Pellets add \$1.00 | 100# C | Visably |
| " add \$5.00 | 50# C | Visit |
| " add \$6.00 | 25# P | Vital |

LARRO HOG FEEDS

| | | |
|------------------------------|--------|----------|
| Sow & Pig Builder | 100# C | Vocalist |
| | 100# J | Visage |
| 40% Hog Concentrate | 100# C | Silken |

LARRO POULTRY FEEDS

| | | |
|-----------------------------|--------|------------|
| Chick Builder | 100# C | Shadow |
| | 100# J | Shagged |
| Not baled add \$1.50 | 25# P | Shaker |
| 4 per bale add \$3.50 | 25# P | Shallow |
| 10 per bale add \$7.00 | 10# P | Shameful |
| Large Pellets add \$1.00 | 100# C | Silver |
| Small Pellets add \$1.50 | 100# C | Simpleton |
| Egg Mash | 100# C | Temperance |
| | 100# J | Tenderness |
| Not baled add \$1.50 | 25# P | Tenantry |
| 4 per bale add \$3.50 | 25# P | Tempting |
| Pellets add \$1.00 | 100# C | Shanty |
| Breeder Mash | 100# C | Thanking |
| | 100# J | Testing |
| Pellets add \$1.00 | 100# C | Thanked |
| 32% Mash Concentrate | 100# C | Silently |
| Broiler Feed | 100# C | Pontoon |
| | 100# J | Potato |
| Large Pellets add \$1.00 | 100# C | Popular |
| Small Pellets add \$1.50 | 100# C | Poodle |

LARRO TURKEY FEEDS

| | Package | Code |
|----------------------------|---------|----------|
| Turkey Builder | 100# C | Possess |
| Large Pellets add \$1.00 | 100# C | Possible |
| Small Pellets add \$1.50 | 100# C | Postage |
| Turkey Finisher | 100# C | Postal |
| Pellets add \$1.00 | 100# C | Potash |
| Turkey Breeder Mash | 100# C | Postman |
| Pellets add \$1.00 | 100# C | Postpone |

LARRO GRAINS

| | | |
|------------------------|--------|------------|
| Chick Grains | 100# B | Stumpage |
| Not baled add \$1.50 | 25# P | Sublet |
| 4 per bale add \$3.50 | 25# P | Spruce |
| 10 per bale add \$7.00 | 10# P | Subsoil |
| Scratch Grains | 100# B | Stubble |
| | 100# C | Substance |
| Not baled add \$1.50 | 25# P | Studding |
| 4 per bale add \$3.50 | 25# P | Sprinkling |

| | | |
|------------------------------|--------|---------|
| 32% Cattle Supplement | 100# C | Vulture |
| Small Cubes add \$1.00 | 100# C | Vivid |

LARRO DOG FOOD

| | | |
|------------------------|--------|-----------|
| Dog Food, Meal | 100# C | Prefixing |
| Not baled add .25 | 25# P | Prelude |
| 4 per bale add .35 | 25# P | Prepare |
| 10 per bale add .75 | 5# P | Present |
| Dog Food, Cubes | 100# C | Portable |
| Not baled add .25 | 25# P | Portico |
| 4 per bale add .35 | 25# P | Portion |
| 10 per bale add .75 | 5# P | Portrait |

LARRO RABBIT PELLETS

| | | |
|----------------------|--------|----------|
| Green Pellets | 100# C | Vitality |
| Not baled add \$1.50 | 25# P | Valiant |

Symbols

B—Burlap P—Paper
C—Cotton J—Jute

No other size or style packages used than those listed here

(Over)

117

LARRO PACKAGES AND DIFFERENTIALS

4201 L-7

(See other side for basic prices)

To calculate prices, per ton on feeds, per cwt. on Dog Food, on small packages and pelleted feeds, differentials shown below should be added to or subtracted from the basic prices shown on the reverse side.

NOTE: In wiring, place the desired number of bags or bales (not tons) BEFORE code word.

LARRO DAIRY FEEDS

| | Package | Code |
|-----------------------|---------|-----------|
| 20% Dairy Feed | 100# B | Vixen |
| | 100# C | Volume |
| Pellets add \$1.00 | 100# C | Vexation |
| 16% Dairy Feed | 100# B | Victim |
| 32% Dairy Concentrate | 100# C | Victuals |
| | 100# J | Virtue |
| Calf Builder | 100# C | Volcano |
| add \$4.00 | 50# C | Vortex |
| add \$5.00 | 25# P | Vulcanize |
| Pellets add \$1.00 | 100# C | Visably |
| " add \$5.00 | 50# C | Visit |
| " add \$6.00 | 25# P | Vital |

LARRO HOG FEEDS

| | | |
|---------------------|--------|----------|
| Sow & Pig Builder | 100# C | Vocalist |
| | 100# J | Visage |
| 40% Hog Concentrate | 100# C | Silken |

LARRO POULTRY FEEDS

| | | |
|--------------------------|--------|------------|
| Chick Builder | 100# C | Shadow |
| | 100# J | Shagged |
| Not baled add \$1.50 | 25# P | Shaker |
| 4 per bale add \$3.50 | 25# P | Shallow |
| 10 per bale add \$7.00 | 10# P | Shameful |
| Large Pellets add \$1.00 | 100# C | Silver |
| Small Pellets add \$1.50 | 100# C | Simpleton |
| Egg Mash | 100# C | Temperance |
| | 100# J | Tenderness |
| Not baled add \$1.50 | 25# P | Tenantry |
| 4 per bale add \$3.50 | 25# P | Tempting |
| Pellets add \$1.00 | 100# C | Shanty |
| Breeder Mash | 100# C | Thanking |
| | 100# J | Testing |
| Pellets add \$1.00 | 100# C | Thanked |
| 32% Mash Concentrate | 100# C | Silently |
| Broiler Feed | 100# C | Pontoon |
| | 100# J | Potato |
| Large Pellets add \$1.00 | 100# C | Popular |
| Small Pellets add \$1.50 | 100# C | Poodle |

LARRO TURKEY FEEDS

| | Package | Code |
|--------------------------|---------|----------|
| Turkey Builder | 100# C | Possess |
| Large Pellets add \$1.00 | 100# C | Possible |
| Small Pellets add \$1.50 | 100# C | Postage |
| Turkey Finisher | 100# C | Postal |
| Pellets add \$1.00 | 100# C | Potash |
| Turkey Breeder Mash | 100# C | Postman |
| Pellets add \$1.00 | 100# C | Postpone |

LARRO GRAINS

| | | |
|------------------------|--------|------------|
| Chick Grains | 100# B | Stumpage |
| Not baled add \$1.50 | 25# P | Sublet |
| 4 per bale add \$3.50 | 25# P | Spruce |
| 10 per bale add \$7.00 | 10# P | Subsoil |
| Scratch Grains | 100# B | Stubble |
| | 100# C | Substance |
| Not baled add \$1.50 | 25# P | Studding |
| 4 per bale add \$3.50 | 25# P | Sprinkling |

| | | |
|------------------------|--------|---------|
| 32% Cattle Supplement | 100# C | Vulture |
| Small Cubes add \$1.00 | 100# C | Vivid |

LARRO DOG FOOD

| | | |
|---------------------|--------|-----------|
| Dog Food, Meal | 100# C | Prefixing |
| Not baled add .25 | 25# P | Prelude |
| 4 per bale add .35 | 25# P | Prepare |
| 10 per bale add .75 | 5# P | Present |
| Dog Food, Cubes | 100# C | Portable |
| Not baled add .25 | 25# P | Portico |
| 4 per bale add .35 | 25# P | Portion |
| 10 per bale add .75 | 5# P | Portrait |

LARRO RABBIT PELLETS

| | | |
|----------------------|--------|----------|
| Green Pellets | 100# C | Vitality |
| Not baled add \$1.50 | 25# P | Valiant |

Symbols

B—Burlap P—Paper
C—Cotton J—Jute

No other size or style packages used than those listed here

(Over)

117



General Mills, Inc.

LARROWE DIVISION
Box 68, North End Station
Detroit 2, Michigan

List No.

160

A

Effective

May 29, 1948

Orders will be entered for prompt shipment or for shipment within 30 days—subject to acceptance at Detroit, Michigan, and uniform terms of sale delivered at rate points as indicated. (For deliveries into the following states, add for inspection tax—Delaware 10c per ton, New Jersey 8c, North and South Carolina 30c, Virginia 20c, West Virginia 15c.) Orders may be entered at price in effect when they reach our Detroit office or price open. *You must indicate on each order whether it is to be priced when it reaches Detroit office or price open,* (which becomes price date shipment if the price is not fixed before shipment.) Prices below are for straight or mixed car lots (minimum 30 tons). Prices subject to change without notice. Any change in freight rates for buyers account.

Feeds available in pellet form—Large pellets or Small pellets add \$2.00 per ton.

WHEN TELEGRAPHING ORDERS, please use code below and on reverse side to indicate kind of package desired, placing before code word the desired number of bags or bales. GIVE PRICING INSTRUCTIONS on each order—whether wired or mailed. When telegraphing, use these code words: GROVEL—meaning—Price now. GRUB—meaning—Price on date of shipment.

CARLOAD LOT PRICE LIST

(Prices Subject to Change Without Notice)

| PRODUCT | Code | Basic Package | Boston | New York | Albany | Phil. | Bal. Vep. Utica | Roc. Syr. | Unit |
|------------------------|----------------|---------------|--------|----------|--------|--------|-----------------|-----------|---------|
| (1) 20% Dairy * | Vixen | B 100 lbs. | 96.00 | 95.50 | 95.30 | 95.00 | 94.80 | 94.50 | per ton |
| 16% Dairy | Victim | B 100 lbs. | 95.50 | 95.00 | 94.80 | 94.50 | 94.30 | 94.00 | " " |
| 32% Dairy | Victuals | J 100 lbs. | 100.00 | 99.50 | 99.30 | 99.00 | 98.80 | 98.50 | " " |
| Calf Builder | Volcano | C 100 lbs. | 154.00 | 153.50 | 153.30 | 153.00 | 152.80 | 152.50 | " " |
| 32% Cattle Sup. | Vulture | C 100 lbs. | 101.00 | 100.50 | 100.30 | 100.00 | 99.80 | 99.50 | " " |
| Sow and Pig Builder | Vocalist | C 100 lbs. | 106.00 | 105.50 | 105.30 | 105.00 | 104.80 | 104.50 | " " |
| 40% Hog Conc. | Silken | C 100 lbs. | 130.00 | 129.50 | 129.30 | 129.00 | 128.80 | 128.50 | " " |
| (2) Chick Builder | Shadow | C 100 lbs. | 112.50 | 112.00 | 111.80 | 111.50 | 111.30 | 111.00 | " " |
| Egg Mash | Temperance | C 100 lbs. | 107.50 | 107.00 | 106.80 | 106.50 | 106.30 | 106.00 | " " |
| Breeder Mash | Thanking | C 100 lbs. | 109.00 | 108.50 | 108.30 | 108.00 | 107.80 | 107.50 | " " |
| 32% Mash Conc. | Silently | C 100 lbs. | 113.50 | 113.00 | 112.80 | 112.50 | 112.30 | 112.00 | " " |
| Broiler Feed | Pontoon | C 100 lbs. | 108.50 | 108.00 | 107.80 | 107.50 | 107.30 | 107.00 | " " |
| Turkey Builder | Possess | C 100 lbs. | 116.00 | 115.50 | 115.30 | 115.00 | 114.80 | 114.50 | " " |
| Turkey Finisher | Postal | C 100 lbs. | 107.50 | 107.00 | 106.80 | 106.50 | 106.30 | 106.00 | " " |
| Turkey Breeder Mash | Postman | C 100 lbs. | 110.50 | 110.00 | 109.80 | 109.50 | 109.30 | 109.00 | " " |
| Chick Grains | Stumpage | J 100 lbs. | 112.00 | 111.50 | 111.30 | 111.00 | 110.80 | 110.50 | " " |
| (3) Scratch Grains | Stubble | J 100 lbs. | 103.50 | 103.00 | 102.80 | 102.50 | 102.30 | 102.00 | " " |
| Dog Food (M or C) | (Reverse Side) | C 100 lbs. | 9.25 | 9.23 | 9.22 | 9.20 | 9.19 | 9.18 | " 100# |
| Rabbit Pellets (Green) | Vitality | C 100 lbs. | 100.00 | 99.50 | 99.30 | 99.00 | 98.80 | 98.50 | " ton |

Due to the uncertainties of bag supplies, we reserve the right to ship in either Cotton or Burlap, whichever is available.

(1) Available in cottons \$1.70 per ton over basic burlaps price. (2) Available in jutes \$2.00 per ton under basic cottons. (3) Available in cottons \$1.00 over jutes. * Pellets available in jutes only.

118

LARRO PACKAGES AND DIFFERENTIALS

4201 L-7

(See other side for basic prices)

To calculate prices, per ton on feeds, per cwt. on Dog Food, on small packages and pelleted feeds, differentials shown below should be added to or subtracted from the basic prices shown on the reverse side.

NOTE: In wiring, place the desired number of bags or bales (not tons) **BEFORE** code word.

LARRO DAIRY FEEDS

| | Package | Code |
|------------------------------|---------|-----------|
| 20% Dairy Feed | 100# B | Vixen |
| | 100# C | Volume |
| Pellets add \$2.00 | 100# C | Vexation |
| 16% Dairy Feed | 100# B | Victim |
| 32% Dairy Concentrate | 100# C | Victuals |
| | 100# J | Virtue |
| Calf Builder | 100# C | Volcano |
| add \$4.00 | 50# C | Vortex |
| add \$5.00 | 25# P | Vulcanize |
| Pellets add \$2.00 | 100# C | Visably |
| " add \$6.00 | 50# C | Visit |
| " add \$7.00 | 25# P | Vital |

LARRO CATTLE FEEDS

| | | |
|------------------------------|--------|---------|
| 32% Cattle Supplement | 100# C | Vulture |
| Cubes add \$2.00 | 100# C | Vivid |

LARRO HOG FEEDS

| | | |
|------------------------------|--------|----------|
| Sow & Pig Builder | 100# C | Vocalist |
| 40% Hog Concentrate | 100# C | Silken |

LARRO RABBIT PELLETS

| | | |
|----------------------|--------|----------|
| Green Pellets | 100# C | Vitality |
| Not Baled add \$1.50 | 25# P | Valiant |

LARRO DOG FOOD

| | | |
|------------------------|--------|-----------|
| Dog Food, Meal | 100# C | Prefixing |
| Not baled add .25 | 25# P | Prelude |
| 4 per bale add .35 | 25# P | Prepare |
| 10 per bale add .75 | 5# P | Present |
| Dog Food, Cubes | 100# C | Portable |
| Not baled add .25 | 25# P | Portico |
| 4 per bale add .35 | 25# P | Portion |
| 10 per bale add .75 | 5# P | Portrait |

LARRO POULTRY FEEDS

| | Package | Code |
|-----------------------------|---------|------------|
| Chick Builder | 100# C | Shadow |
| | 100# J | Shagged |
| Not baled add \$1.50 | 25# P | Shaker |
| 4 per bale add \$3.50 | 25# P | Shallow |
| 10 per bale add \$7.00 | 10# P | Shameful |
| Large Pellets add \$2.00 | 100# C | Silver |
| Small Pellets add \$2.00 | 100# C | Simpleton |
| Egg Mash | 100# C | Temperance |
| Not baled add \$1.50 | 25# P | Tenantry |
| 4 per bale add \$3.50 | 25# P | Tempting |
| Pellets add \$2.00 | 100# C | Shanty |
| Breeder Mash | 100# C | Thanking |
| Pellets add \$2.00 | 100# C | Thanked |
| 32% Mash Concentrate | 100# C | Silently |
| Broiler Feed | 100# C | Pontoon |
| Large Pellets add \$2.00 | 100# C | Popular |
| Small Pellets add \$2.00 | 100# C | Poodle |

LARRO TURKEY FEEDS

| | | |
|----------------------------|--------|----------|
| Turkey Builder | 100# C | Possess |
| Large Pellets add \$2.00 | 100# C | Possible |
| Small Pellets add \$2.00 | 100# C | Postage |
| Turkey Finisher | 100# C | Postal |
| Pellets add \$2.00 | 100# C | Potash |
| Turkey Breeder Mash | 100# C | Postman |
| Pellets add \$2.00 | 100# C | Postpone |

LARRO GRAINS

| | | |
|------------------------|--------|------------|
| Chick Grains | 100# B | Stumpage |
| Not baled add \$1.50 | 25# P | Sublet |
| 4 per bale add \$3.50 | 25# P | Spruce |
| 10 per bale add \$7.00 | 10# P | Subsoil |
| Scratch Grains | 100# B | Stubble |
| | 100# C | Substance |
| Not baled add \$1.50 | 25# P | Studding |
| 4 per bale add \$3.50 | 25# P | Sprinkling |

Symbols

B—Burlap P—Paper
C—Cotton J—Jute

No other size or style packages used than those listed here

(Over)

119

LARRO PACKAGES AND DIFFERENTIALS

4201 L-7

(See other side for basic prices)

To calculate prices, per ton on feeds, per cwt. on Dog Food, on small packages and pelleted feeds, differentials shown below should be added to or subtracted from the basic prices shown on the reverse side.

NOTE: In wiring, place the desired number of bags or bales (not tons) **BEFORE** code word.

LARRO DAIRY FEEDS

| | Package | Code |
|------------------------------|---------|-----------|
| 20% Dairy Feed | 100# B | Vixen |
| | 100# C | Volume |
| Pellets add \$2.00 | 100# C | Vexation |
| 16% Dairy Feed | 100# B | Victim |
| 32% Dairy Concentrate | 100# C | Victuals |
| | 100# J | Virtue |
| Calf Builder | 100# C | Volcano |
| add \$4.00 | 50# C | Vortex |
| add \$5.00 | 25# P | Vulcanize |
| Pellets add \$2.00 | 100# C | Visably |
| " add \$6.00 | 50# C | Visit |
| " add \$7.00 | 25# P | Vital |

LARRO CATTLE FEEDS

| | | |
|------------------------------|--------|---------|
| 32% Cattle Supplement | 100# C | Vulture |
| Cubes add \$2.00 | 100# C | Vivid |

LARRO HOG FEEDS

| | | |
|------------------------------|--------|----------|
| Sow & Pig Builder | 100# C | Vocalist |
| 40% Hog Concentrate | 100# C | Silken |

LARRO RABBIT PELLETS

| | | |
|----------------------|--------|---------|
| Green Pellets | 100# C | Vitally |
| Not Baled add \$1.50 | 25# P | Valiant |

LARRO DOG FOOD

| | | |
|------------------------|--------|-----------|
| Dog Food, Meal | 100# C | Prefixing |
| Not baled add .25 | 25# P | Prelude |
| 4 per bale add .35 | 25# P | Prepare |
| 10 per bale add .75 | 5# P | Present |
| Dog Food, Cubes | 100# C | Portable |
| Not baled add .25 | 25# P | Portico |
| 4 per bale add .35 | 25# P | Portion |
| 10 per bale add .75 | 5# P | Portrait |

LARRO POULTRY FEEDS

| | Package | Code |
|-----------------------------|---------|------------|
| Chick Builder | 100# C | Shadow |
| | 100# J | Shagged |
| Not baled add \$1.50 | 25# P | Shaker |
| 4 per bale add \$3.50 | 25# P | Shallow |
| 10 per bale add \$7.00 | 10# P | Shameful |
| Large Pellets add \$2.00 | 100# C | Silver |
| Small Pellets add \$2.00 | 100# C | Simpleton |
| Egg Mash | 100# C | Temperance |
| Not baled add \$1.50 | 25# P | Tenantry |
| 4 per bale add \$3.50 | 25# P | Tempting |
| Pellets add \$2.00 | 100# C | Shanty |
| Breeder Mash | 100# C | Thanking |
| Pellets add \$2.00 | 100# C | Thanked |
| 32% Mash Concentrate | 100# C | Silently |
| Broiler Feed | 100# C | Pontoon |
| Large Pellets add \$2.00 | 100# C | Popular |
| Small Pellets add \$2.00 | 100# C | Poodle |

LARRO TURKEY FEEDS

| | | |
|----------------------------|--------|----------|
| Turkey Builder | 100# C | Possess |
| Large Pellets add \$2.00 | 100# C | Possible |
| Small Pellets add \$2.00 | 100# C | Postage |
| Turkey Finisher | 100# C | Postal |
| Pellets add \$2.00 | 100# C | Potash |
| Turkey Breeder Mash | 100# C | Postman |
| Pellets add \$2.00 | 100# C | Postpone |

LARRO GRAINS

| | | |
|------------------------|--------|------------|
| Chick Grains | 100# B | Stumpage |
| Not baled add \$1.50 | 25# P | Sublet |
| 4 per bale add \$3.50 | 25# P | Spruce |
| 10 per bale add \$7.00 | 10# P | Subsoil |
| Scratch Grains | 100# B | Stubble |
| Not baled add \$1.50 | 100# C | Substance |
| 4 per bale add \$3.50 | 25# P | Studding |
| | 25# P | Sprinkling |

Symbols

B—Burlap P—Paper
C—Cotton J—Jute

No other size or style packages used than those listed here

(Over)

119

DELIVERY NOTE - TURKEY FEED



DEALER'S COPY

DATE

aug 16 1954

General Mills, Inc.

BOX 68, NORTH END STATION
DETROIT 2, MICHIGAN

No

901

SOLD TO

WALTER S. POWELL

ADDRESS

RD #1 CARBONDALE PA

(TOWN)

(STATE)

BY DEALER

Wm J. Powell

ADDRESS

| NO. PKGS. | SIZE | DESCRIPTION OF FEED | PRICE | AMOUNT |
|-----------|------|---------------------|--------|--------|
| 80 | 50# | LARRO SUREPOULT | 119.30 | 230 60 |
| 200 | 50# | LARRO SURETURK | 113.20 | 566 00 |
| 60 | 60# | SCRATCH GRNINS | 84.80 | 254 40 |
| 10 | 50# | SURE LIFT. | 136.60 | 34 15 |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |

Total Amount

1093 15

On demand after date for value received as described above we promise to pay to the order of General Mills, Inc., the total amount indicated above.

This note is secured by a chattel mortgage on personal property and is to bear interest at the rate of 6% per annum after date.

COPY

Not Negotiable

SIGNATURE

Walter S. Powell

SIGNATURE

FARMER'S RECORD BOOK

YOU'RE MONEY AHEAD



WHEN THEY'RE LARRO-FED

PENINSULAR MILLING CO.

2349 LAPEER ST.

PHONE 2-2191

FLINT 3, MICHIGAN

FARMER'S RECORD BOOK

YOU'RE MONEY AHEAD



WHEN THEY'RE LARRO-FED

PENINSULAR MILLING CO.

2349 LAPEER ST.

PHONE 2-2191

FLINT 3, MICHIGAN



GENERAL MILLS



Makers Of

LARRO "Farm Tested" FEEDS

Dairy Feeds

Dairy Concentrate

Poultry Feed

Broiler Feeds

Broiler Concentrate

Cattle Supplement

Hog Feeds

Hog Concentrate

Turkey Feeds

Calf Builder

Rabbit Feed

Dog Food



GENERAL MILLS



Makers Of

LARRO "Farm Tested" FEEDS

Dairy Feeds

Dairy Concentrate

Poultry Feed

Broiler Feeds

Broiler Concentrate

Cattle Supplement

Hog Feeds

Hog Concentrate

Turkey Feeds

Calf Builder

Rabbit Feed

Dog Food

POUNDS TO BUSHEL AND QUANTITY OF SEED SOWN TO THE ACRE

| ARTICLE | Lbs.
Per Bu. | Lbs. Sown
Per Acre |
|--|-----------------|-----------------------|
| Alfalfa | 60 | 12 to 18 |
| Alsike Clover | 60 | 6 to 10 |
| Blue Grass, Kentucky | 14 | 20 to 30 |
| Blue Grass, Canadian | 14 | 20 |
| Brome Grass | 14 | 20 to 25 |
| Buckwheat | 50 | 50 to 60 |
| Cane, Broadcast | 50 | 50 to 60 |
| Cane, in Drills | 50 | 12 to 15 |
| Corn, Field | 56 | 8 to 10 |
| Corn, Sweet | 50 | 12 to 15 |
| Fescue, Chewings | 14 | 30 |
| Flax | 56 | 30 to 45 |
| Hemp | 44 | 40 to 60 |
| Lawn Grass (1 lb. for 225 sq. ft.) | | 100 to 125 |
| Meadow Fescue | 22 | 20 to 30 |
| Millet, German | 50 | 40 to 50 |
| Millet, Hungarian | 48 | 40 to 50 |
| Millet, Japanese | 35 | 25 to 30 |
| Oats | 32 | 64 to 90 |
| Oats, with Peas for Hay | 32 | 32 to 48 |
| Orchard Grass | 14 | 21 to 28 |
| Parsley | 18 1 oz. to Row | 150 Ft. |
| Pasture Mixture | 60 | 20 to 25 |
| Peas, Canadian Field Yellow | 60 | 120 to 150 |
| Peas, C. F. Yellow with Oats | 60 | 75 to 90 |
| Rape, Dwarf Essex | 50 | 4 to 8 |
| Red and Mammoth Clover | 60 | 10 to 15 |
| Red Top, Solid Seed | 36 | 8 to 10 |
| Red Top, Unhulled | 14 | 20 to 25 |
| Red Canary Grass | 44 | 8 to 15 |
| Rye | 56 | 75 to 112 |
| Rye Grass | 24 | 25 to 35 |
| Soy Beans, Broadcast | 60 | 90 to 120 |
| Soy Beans, in Drills | 60 | 30 to 45 |
| Speltz | 42 | 60 to 100 |
| Spinach | 18 1 oz. to Row | 100 Ft. |
| Sudan Grass, Broadcast | 32 | 30 to 40 |
| Sudan Grass, in Drills | 32 | 10 to 15 |
| Sunflower | 32 | 6 to 8 |
| Sweet Clover | 60 | 12 to 25 |
| Timothy | 45 | 10 to 12 |
| Vetch with Grain | 60 | 50 to 60 |
| Wheat | 60 | 90 to 120 |
| White Clover | 60 | 6 to 8 |

POUNDS TO BUSHEL OF CROPS AND MISCELLANEOUS PRODUCTS

| ARTICLE | Lbs.
to Bu. | ARTICLE | Lbs.
to Bu. |
|-------------------------|----------------|------------------------|----------------|
| Apples | 48 | Parsnips | 46 |
| Beans, Dried | 60 | Peaches | 48 |
| Beans, Lima | 56 | Peaches, Dried | 33 |
| Beans, Green | 56 | Peanuts | 22 |
| Beets | 56 | Pears | 45 |
| Carrots | 50 | Plums | 48 |
| Cherries | 40 | Popcorn, Ear | 70 |
| Coal | 80 | Popcorn, Shelled | 56 |
| Coke | 40 | Potatoes | 60 |
| Corn, Ear | 70 | Rutabagas | 60 |
| Corn Meal | 50 | Salt | 65 |
| Cucumbers | 48 | Sweet Potatoes | 50 |
| Grapes with Stems | 56 | Tomatoes | 50 |
| Hickory Nuts | 40 | Turnips | 55 |
| Kaffir Corn | 56 | Walnuts, Hulled | 50 |
| Malt (Barley) | 38 | Flour, Sack | 49 |
| Onion Sets | 32 | Flour, Barrel | 196 |
| Onions | 55 | Lime | 80 |

To Measure Grain or Shelled Corn in Bins

Multiply the length by the width by the depth, thus ascertaining the number of cubic feet. Multiplying by 0.8 gives you the number of bushels of grain in a bin.

To Measure Number of Bushels of Ear Corn in Crib

In a rectangular crib, multiply the length by the width by the depth and multiply by 0.4 to find the number of bushels.

If the crib is round, multiply the distance around the crib by the diameter by the depth of the corn and divide by 10 to find the number of bushels.

Rule for Measuring Hay in Stacks

Measure the stack for length, width and the "over" (to get the "over" throw a tape line over the stack at an average place, from ground to ground, drawing it tightly).

1. Multiply the width by the "over" and divide this result by four.
2. Multiply the result of division by the length, for approximate cubical contents of stack.

To reduce to tons, for hay that has stood in stack less than 20 days, divide cubical contents by 512; for more than 20 and less than 60 days, divide cubical contents by 422; for more than 60 days divide cubical contents by 380.

Rule for Measuring Tons of Hay in Mow

Multiply the length by the width by the height and divide the result by 400 to 525, depending on the kind of hay and length of time it has been in mow.

| KIND OF HAY | LENGTH OF TIME IN STACK | |
|---------------------------------|-------------------------|-----------------------|
| | 30 to 90 days | Over 90 days |
| Alfalfa | 485 cubic ft. per ton | 470 cubic ft. per ton |
| Timothy and timothy mixed | 640 cubic ft. per ton | 625 cubic ft. per ton |
| Wild | 600 cubic ft. per ton | 450 cubic ft. per ton |

Measuring Ensilage in Trench Silo

Obtain cubic feet by multiplying the depth by the length by the average width. Divide result by 60 to obtain a rough estimate of tons, inasmuch as a cubic foot of such ensilage weighs approximately 35 pounds.

Cream: — How Figured to Arrive at Amount

Five gallons of cream usually weighs 52 pounds, deduct 12 pounds for can, net weight 40 pounds. For example, if cream tests 36, multiply net weight, 40 pounds by test 36, by the price of butterfat, and the amount you get is the correct value.

Useful Information for Farm Buildings

One thousand shingles laid four inches to the weather, will cover one hundred square feet of surface and five pounds of shingle nails will fasten them on. One thousand laths will cover seventy yards of surface and eleven pounds of lath nails will nail them on.

White Wash

Slake fresh quicklime with clean water, added a little at a time, in a clean wooden pail, keg or barrel. After lime is completely slaked, add enough water to make a thick paste, cover container to keep in heat and allow to stand at least several hours, strain paste and thin to brushing consistency with water.

**Real Saving In Feed Is Not
Determined By The Price You Pay
But By The Profit You Make Using It**

Ask For



***You're Money Ahead
When They're Larro-Fed***

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Determined By The Price You Pay
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***You're Money Ahead
When They're Larro-Fed***

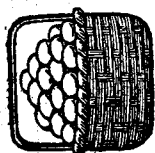
BUY AT THE BULLSEYE



**When You Want More Profit
After The Feed Bill Is Paid**



CACKLE AND CROW



THE "POULTRY PAPER" THAT COVERS THE EAST
New England - New York - and - New Jersey.
PUBLISHED MONTHLY AT GUILFORD, CONN. U. S. A.
BY CACKLE AND CROW INC.

"WHO'S WHO? WHAT'S WHAT? WHY? WHEN? AND WHERE? IN THE EASTERN POULTRY WORLD"



No. 11

GUILFORD, CONN., JANUARY 15, 1934.

Volume VIII



A View of the Poultry Division, Larro Research Farm — where Larro Feeds are developed and proved and where extensive feeding tests are continuously being conducted to make these feeds still better

THE BEST IS NOW *Still Better!*

As a result of the continuous experimental studies conducted at Larro Research Farm, we are pleased to announce still further improvements in Larro Poultry Feeds. Developed during years of testing with thousands of birds, these feeds, as you know, have long enjoyed a most enviable reputation for paying the feeder the greatest possible profit over feed cost.

Now they are better than ever.

Improvements and refinements in the original formulas have brought about, in each feed, a still more perfect fitting-together of its nutrient factors. The result is that, more than ever before, each functions as one harmonious whole,—producing maximum results in growth, vitality and eggs. You can easily prove this by beginning now with Larro Chick Starter. Ask your Larro dealer. He has it in stock.

THE LARROWE MILLING COMPANY, Detroit, Mich.

GO STRAIGHT THROUGH WITH *Larro*
... TO GREATER POULTRY PROFITS

*Will Russell
had a Larro feed
franchise. We
have the sign
that used to be
on the home barn.*

127

Colorful Cotton Feed Bags Make

By ROBERT M. ANDREWS
Associated Press Writer

WASHINGTON — If that smart designer wardrobe from the 1980s is looking a little shabby but your wallet is crying the recession blues, it's time to consider a trendy new outfit made from hand-sewn feed bags.

Yes, they're coarse and scratchy. But they're cheap.

Who needs fancy silks when plain cotton will do?

After all, they were good enough for grandma, who scissored bright floral patterns from 100-pound sacks of "Jim Dandy Pig & Hog Ration" to make everything from aprons and underwear to window curtains and jelly strainers.

In the Paris and New York fashion houses, the jury is still out. But feed

bags have won the Smithsonian Institution's stamp of approval.

A "Feed Bags as Fashion" show opened this week at the Smithsonian's National Museum of American History as a tribute to the thrift and ingenuity of American housewives of the 1930s and 1940s who were struggling to make ends meet.

They were the pioneers of recycling.

On display at the museum are feed-bag quilts, mother-and-daughter skirts and embroidered dish towels for each day of the week. A photograph from Pueblo, Colo., shows Edna Mae Frantz's smiling husband and three young sons modeling the feed-bag shirts she'd stitched for them.

An anonymous poet wrote an "Ode to Flour-Sack Underwear" about the garments she wore as a young girl:

"With many kids and Dad's poor

pay,

We had no fancy lingerie.

Monograms and fancy stitches

Did not adorn our Sunday britches;

Pantywaists that stood the test

Had 'Swans Down' on my breast.

No lace or ruffles to enhance,

Just 'Jockey Oats' on my pants

Rougher than a grizzly bear

Was my flour-sack underwear,

Plain, not fancy, and two feet wide

And tougher than a hippo's hide."

The cotton "sheeting" used to make feed bags was similar to unbleached muslin. A 100-pound sack would yield about a yard of material.

When feed bags blossomed with colorful paisleys, plaids and floral prints in the early 1940s, farmers walked into feed stores with swatches of cloth their wives had

5

Fashion Comeback

given them.

"Now they come over and ask me if I have an egg mash in a flowered percale," one feed merchant complained in 1948. "It ain't natural."

Farm wives would sell surplus feed bags to their neighbors and pocket the change.

"In a small way, it was a kind of footnote to women's liberation," said Rita J. Adrosko, the museum's curator of textiles.

"Farm ladies whose husbands might have 'ruled the roost' had their private source of cash on the side," she said. "It was an early

version of women striking out and doing their own little thing."

As the competition for customers grew, textile manufacturers published pattern books for feed-bag fashions and sponsored national sewing contests. (Grand prize: a free vacation in New York City.)

The hype continued until the early 1960s, when feed bags switched to paper and plastics.

The Cumberland General Store in Crossville, Tenn., is selling reproductions of 100-pound sacks in a half-dozen colorful prints for \$7.46 each.

I have a very nice collection of Larro feed bags that Mom gave me.

SRP

05-26-2006

Wednesday, August 3, 1983

Russell's Dairy, 56 Belmont Street,

By S. ROBERT POWELL

From the spring of 1932 to the spring of 1939, Helen (Russell) Powell worked in the office of the Russell Dairy Company and the Russell Ice Cream Company, 56-58 Belmont Street.

Ed Isger began working for the Russell Dairy Company in 1927 when he graduated from high school. He started out as an extra man—covering when others were sick or on vacation. In 1950, Ed and his brother Bob bought the Russell Dairy Company and together they operated Isger's Dairy for nineteen years, when they sold out to Stephens' Brothers.

We talked with Helen Powell and Ed Isger and learned a great deal about the Russell Dairy Company and the Russell Ice Cream Company.

The Russell Dairy Company—which

sold a complete line of milk and milk products, retail and wholesale—was started by George McClelland Russell (born February 21, 1862, died April 30, 1926), who, together with his wife Lydia Spencer (born April 3, 1864, died October 27, 1953), and their three children—Margaret (Russell) MacMillan, Maurice Spencer Russell and Ernest Spencer Russell—moved into town from their farm outside of Carbondale (the present Edward Cosklo farm) and organized the Russell Dairy Company on Belmont Street.

Helen Powell, a niece of George and Lydia Russell, reported that "the dairy was in back of the house at 56 Belmont, where Uncle George and Aunt Lydia lived. Later they moved to a house on Oak Avenue, which is where they were living when Uncle George died. Their

son Ernest Spencer—every one called him Spencer—then moved into 56 Belmont. In 1938, Spencer moved to Philadelphia and Ed Isger moved into the house. Bob Isger's son, John, now lives at 56 Belmont."

Following the death of George Russell, the dairy was taken over by his younger son, Spencer, who married Lois Bennett on October 19, 1921. Spencer's older brother, Maurice, was not especially interested in the dairy business, and returned to the country to live and farm.

The milk for the dairy was obtained from Greenfield and Fell Townships and from Waymart. Ed Isger told us that "Deacon Thomas used to drive the Brockway truck out in the country and pick up the milk. He picked up about 90 cans a day in Greenfield and Fell. At the top of the season, the cans were double

was one of the city's early dairies

decked on the truck. We picked up milk from Whitmore's, Marshall's, Jesse Gardner, Henry Spencer, Maurice Russell, Will Russell (22-27 cans per day), Jesse Kenyon, from the Long Pond area and from the Poor Farm. The milk from the Waymart area was brought to the dairy directly by the farmers. We didn't pick it up as we did in Greenfield and Fell."

There were five milk routes in Carbondale and one in Simpson. Benny Vanisky had the Simpson route. The drivers on the five Carbondale routes at one time were Joe Bailey, Chuck Allen, Harry Baldwin, Billy Fitch, and Myron (Micky) Zimmerman. Cy Grosvenor recalled, in a letter to the NEWS dated June 6, 1983, that "Spencer, when he was young, helped his father with the milk delivery. During the winter when the going was bad, George Russell

would park the sleigh in which the milk was carried on Canaan Street. Spencer would fill two carriers with full bottles and trudge through a Canaan Street yard to Dickson Avenue, where he'd make deliveries to our house and to others on the street."

Ed Isger recalled: "We'd start delivering milk at 3 a.m. We had double lanterns—one on the front and one on the back, plus a lantern inside the milk wagon to see with. Seven days a week we went out. If you worked in the dairy, you worked seven days a week. In the summer we drove wagons, each of which held 45 cases of milk. In the winter, we drove sleighs. The barns for the horses were first on Belmont Street and then on Birkett Street. The wagon and sleigh shed was on Belmont. We had the first rubber-tired wheels on a

milk wagon in town. We even had rubber shoes put on the horses to keep the noise down. Emmett Pugh was the blacksmith. He worked at the Coalbrook Breaker. Wynn Gavitt lived in the house at 58 Belmont, which has since burned down. Wynn was the watchman and fireman. He took care of the horses. The wheels on the milk wagons were 16-600s. We delivered the milk with horses and wagons or sleighs until 1949, when Spencer bought four trucks for the four milk routes. Two of the trucks were GMC milk trucks that were purchased from Mike Perry and the other two trucks were Dodges and were bought from Dean Johnson."

NOTE: This is part I of the two-part history of the Russell Dairy Company and the Russell Ice Cream Company that will be published in the NEWS.

Bald facts about nat'l emblem

President Reagan has proclaimed 1982 as the Bicentennial Year of the American Bald Eagle and designated June 20 as National Bald Eagle Day, commemorating the 200th anniversary of the date on which the Continental Congress adopted the eagle as the central figure of the Great Seal.

Like the fortunes of the country it symbolizes, the bald eagle has had its ups and downs — especially at the hands of our Founding Fathers.

The tale of the bald eagle and the seal begins, appropriately, on July 4, 1776. Shortly after the Declaration of Independence was signed, the Continental Congress approved a resolution to create a seal for the United States of America and assigned Benjamin Franklin, Thomas Jefferson and John Adams to carry out the task.

None of these eminent Americans had any experience in heraldry or seals. Franklin proposed an elaborate allegorical scene depicting Moses standing on the shore, extending his hand over the sea as Pharaoh is overwhelmed, a ray from a pillar of fire in the clouds descending to Moses. His motto: Rebellion to Tyrants is Obedience to God. Jefferson and Adams came up with equally unworkable scenarios.

They turned for help to a 39-year-old collector and painter, Pierre Eugene Du Simitiere. His goal was to show the diversity of the European origins of the American people, and the resulting design was accompanied by a motto, "E Pluribus Unum" — Out of Many, One. Later scholars felt Du Simitiere probably lifted his motto from the legend of a popular British publication of the day, the Gentleman's Magazine.

by MADELEINE JACOBS
Smithsonian News Service



There followed a second committee and consultant, then a third. William Barton, the consultant to the third committee, created a design containing an eagle, but it, too, was overly complicated for a seal. When the third committee delivered its report, the Continental Congress turned it over to Charles Thomson, Secretary of the Congress, and charged him with delivering the seal.

Thomson pored over the pile of designs, sketches and recommendations. His hand-drawn design contained, for the first time, an eagle as the central element.

As redrawn by Barton, the design for the Great Seal was finally accepted on June 20, 1782. It had taken six years, three committees and the combined efforts of 14 men to complete the task. From the first committee came the shield and motto. The second provided the colors red, white and blue on the shield; the arrows and the olive branch, and the constellation of 13 stars. The third committee's major contribution was the simplification of all the preceding designs and the crowning glory, the eagle.

Unquestionably, the quaint-looking, scrawny bird depicted in the original seal could easily have been mistaken for a turkey, a bird, it is said, Ben Franklin greatly preferred to the bald eagle. Seven and a half years after his service on the seal committee, Franklin, then Ambassador to France, wrote to his daughter that some people had objected to the bald eagle "as looking too much like a Dindon or Turkey." He went on:

For my own part I wish the Bald Eagle had not been chosen as the Representative of our Country. He is a Bird of bad moral Character. He does not get his living honestly... the Turkey is in Comparison a much more respectable Bird...He is besides, tho' a little vain and silly, a Bird of Courage, and would not hesitate to attack a Grenadier of the British Guards who should presume to invade his Farm Yard with a red Coat on.

Although at least one historian has suggested that Franklin wrote the letter tongue-in-cheek, most historians agree with Herbert R. Collins, curator of political history at the Smithsonian's National Museum of American History: "No doubt about it; Franklin disliked the bald eagle."

Whatever the truth, Franklin promptly used the new Great Seal on two publications printed on his press near Paris in 1783.

Fortunately, the emaciated eagle of Franklin's wrath has been transformed through several redesigns (the last in 1904) into the mighty bird we see today. Though its flight from the drawing board to official document was shaky at first, the bald eagle remains an enduring symbol of power and freedom.

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WYOMING SEMINARY

SUMMER JOURNAL 2000

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***** 3-DIGIT 184
MRS. HELEN R. POWELL
RD 1 BOX 40
CARBONDALE PA 18407



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founded 1844

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Wyoming Seminary a great deal,
and always spoke highly of the
school and her experience there.*



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*Mom enjoyed her time at
Wyoming Seminary a great deal,
and always spoke highly of the
school and her experience there.*



12/25/1986

Dear Mom and Dad,

Merry Christmas.

Love,

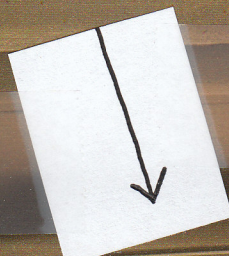
Bob

(This is a photograph that I took of the
Elkdale Baptist Church at 12:30 P.M on 11/14/1984)

The man in this Chevrolet ad from 1999 looks remarkably like Walter Powell.

IT'S NOT ABOUT **WHERE** THE FAMILY GOES FROM HERE,

BUT **HOW.**



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Historical Society bus trip to Delaware - Standing, left to right: Catherine Shoppy, Elizabeth Dempsey, Lucille Coyle, Rita Scott, Louise Speicher, Joseph Pascoe, Catherine Gibling, Helen

Powell, Janet McCann, Robert McLaughlin, Jean Colville. Seated: Marilyn Shoppy, Sylvia Campbell, Eleanor Spellman, John V. Buberniak, S. Robert Powell, Peg Winter. (Photo by Donald W. Powell)

Local group tours historic Winterthur

On Saturday, October 29, eighteen members and friends of the Carbondale Historical Society and Museum, Inc. visited Winterthur, the country estate of Henry Francis du Pont, in Delaware.

Riding in a 22-seat Lynch bus the group departed from Carbondale City Hall at 7 a.m. and arrived at Winterthur at 11 a.m. At 11:30 a.m. the group took the first of their three scheduled tours, all

previously arranged for the day by trip organizer Donald W. Powell.

The first tour, entitled "American Craftsmanship," lasted for one and a half hours, and was conducted by four members of the Winterthur staff.

Following this tour the group enjoyed a cafeteria-style lunch at the Garden Pavilion, the Winterthur visitor's center, and then browsed through the Winterthur Bookshop. Some members of the group took the short walk to the nearby Winterthur Gallery Shops.

At 3 p.m. the group boarded the Winterthur tram for a guided tour through the Winterthur gardens. The grounds and gardens of Winterthur were one of the great interests of Henry Francis du Pont. He was born at Winterthur, and as a student of horticulture at Harvard University in 1902 he began testing ornamental plants at Winterthur for use in his gardens.

The gardens were designed in the Olmstead tradition with expansive vistas of rolling meadows, murmuring brooks, quiet ponds and natural woodlands. Native and exotic plants were used to enhance and compliment the natural beauty of the Brandywine Valley. The gardens are especially noted

for spring and summer flowers.

After the tram ride the group was conducted through more of the Winterthur museum. The original house at Winterthur was a 12-room house built in 1839; in 1929 H.F. du Pont added the most extensive of the many wings to the house to house his collections of American antiques and decorative arts.

Following this 4 p.m. "Two Centuries" tour, the group boarded the Lynch bus for a short ride to Mendenhall, where at the Mendenhall Inn they enjoyed a sumptuous supper. The group arrived back in Carbondale at 10:30 p.m.

135



Historical Society bus trip to Delaware - Standing, left to right: Catherine Shoppy, Elizabeth Dempsey, Lucille Coyle, Rita Scott, Louise Speicher, Joseph Pascoe, Catherine Giblin, Helen

Powell, Janet McCann, Robert McLaughlin, Jean Colville. Seated: Marilyn Shoppy, Sylvia Campbell, Eleanor Spellman, John V. Buberniak, S. Robert Powell, Peg Winter. (Photo by Donald W. Powell)

Local group tours historic Winterthur

On Saturday, October 29, eighteen members and friends of the Carbondale Historical Society and Museum, Inc. visited Winterthur, the country estate of Henry Francis du Pont, in Delaware.

Riding in a 22-seat Lynch bus the group departed from Carbondale City Hall at 7 a.m. and arrived at Winterthur at 11 a.m. At 11:30 a.m. the group took the first of their three scheduled tours, all

previously arranged for the day by trip organizer Donald W. Powell.

The first tour, entitled "American Craftsmanship," lasted for one and a half hours, and was conducted by four members of the Winterthur staff.

Following this tour the group enjoyed a cafeteria-style lunch at the Garden Pavilion, the Winterthur visitor's center, and then browsed through the Winterthur Bookshop. Some members of the group took the short walk to the nearby Winterthur Gallery Shops.

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*Class of
Nineteen Hundred Thirty
Carbondale High School
announces its
Commencement Exercises
Friday morning, June twentieth
nine-thirty o'clock
The Irving Theatre*

Helen L. Russell

10 YEAR REPLACEMENT GUARANTEE
* * * * *

To the purchaser of this KEEP/SAFE:

We, the manufacturer of this product, guarantee to the original owner, replacement free of charge, F.O.B. our factory, if it should be irreparably damaged by fire within ten years from the date of original purchase.

This will be done provided the owner returns this guarantee with a statement of the facts and details of the fire and grants us permission to use his name and the story of the fire in our advertising.

JOHN D. BRUSH & CO. INC.

By

Name of owner Walter Powell
Sold by Walter Opman
Date of Purchase Mar 21-1968
Serial number 235484

*Keep this
paper*

*The small safe in the closet
in the living room. The
combination is 52-6-87*

HLRP ON CARBONDALE AND ITS INHABITANTS

On April 20, 1978, HLRP read the following biographical sketch of G. W. Norris in 1880 (p. 452D):

"G. W. Norris, foreman of car repairs for the N. Y., L. E. and W. Railroad Company since 1875, when he came to Carbondale, was born in Orange county, N. Y., in 1838, and married Elinor L. Muir, of New Jersey."

After reading that sketch, HLRP remarked:

"George and John Norris both had grocery stores in Carbondale. One on Belmont above the [Russell] Dairy and another up on Clark Avenue, I think."

On April, 20, 1978, HLRP read the following biographical sketches of Martin Brennan and Thomas Brennan in 1880 (both given on p.452A):

"Martin Brennan, miner at Coldbrook breaker mine, was born in Ireland, in 1839, and came to Carbondale at the age of five or six. He began life as a driver in the mines at twelve or thirteen. He has been twice married; to Mary Toolan and Bridget Howard."

"Thomas Brennan, coal operator and merchant, was born in Ireland, and came to Carbondale in 1842. He was mayor of Carbondale in 1879. His wife was Elizabeth Brennan, also of Irish birth."

After reading those sketches, HLRP remarked:

"Brennan's Livery Stable used to be across from Aunts Nettie and Jennie--where Dean Johnson's is."

On April 20, 1978, HLRP read the following biographical sketch of L. I. Bunnell in 1880 (p. 452A):

"L. I. Bunnell, who is engaged in the manufacture of agricultural implements and bed-springs in Carbondale, was born in Bradford county, September 15th, 1838. He has been twice married, his first wife having been Miss Helen Dikeman, of New Milford, Susquehanna county, Pa., who died March 24th, 1866, and his second Miss T. E. Kent, of Brooklyn, Susquehanna county, Pa. He was formerly a carriage maker."

After reading that sketch, HLRP remarked:

"Marguerite Doud and her sister and her mother would get up at three or four in the morning and they would bake pies and pies and pies for Harry Bunnell's restaurant."

On April 20, 1978, HLRP read the following biographical sketch of Thomas Coogan in 1880 (p. 452B):

"Thomas Coogan, foreman of No. 3 shaft, was born in Carbondale, in 1834, and married Rosanna Fitzpatrick, a native of Ireland. He began work for the Delaware and Hudson Coal Company in 1846, was appointed headman of the shaft in 1858 and foreman in 1860. He was a member of the home guard and took part with it in its limited service during the Rebellion."

After reading that sketch, HLRP remarked:

"Coogan's store used to be across from the Irving Theatre."

On April 20, 1978, HLRP read the following biographical sketch of John Nealon in 1880 (p. 452D):

"John Nealon, born in Carbondale, June 18th, 1830, is engaged in brewing, and is proprietor of Nealon's Opera House. He was a merchant twenty-nine years, and has been mayor two years, city treasurer two years and select councilman four years. His wife was Miss Mary Moffitt, of Carbondale."

After reading that sketch, HLRP remarked:

"I think the Opera House was on Main Street in there by Loudon Hill and the Hotel American, or maybe it was on Church Street up from the Liberty Bank and before Dr. Kaufmann's house."

On April 20, 1978, HLRP read the following biographical sketches of Elias Thomas and Elias E. Thomas in 1880 (both on page 452E):

"Elias Thomas, watchman at engine No. 28 since 1862, has been a resident of Carbondale since 1832, and in the employ of the D. and H. Canal Company since 1836. He was born in Wales, June 6th, 1823, and married Bridget D. McCaulay."

"Elias E. Thomas was born in South Wales, October 2nd, 1830, and married Ellen Jones, of Carbondale, where he has lived since 1853. He was a member of the common council in 1867. Mr. Jones, his father-in-law, came to Carbondale in 1832."

After reading those sketches, HLRP remarked:

"I grew up with the name Elias Thomas. This must be his father."

On April 20, 1978, HLRP read the following biographical sketch of D. Leland Bailey, M.D. in 1880 (p. 452A):

"D. Leland Bailey, M. D., was born in Susquehanna county, Pa., January 27th, 1851; first came to Carbondale in 1873; graduated from the University of New York in 1875, and began practice in Dundaff. In 1879 he removed to Carbondale. He married Elizabeth Clark, of Clark's Green, Pa."

After reading that sketch, HLRP remarked:

"Dr. Mark Bailey was the father of Desmond Mark Bailey [the Dr. Bailey who was the family doctor for OELR/WAR and family and for HLRP/WSP and family]. Dr. Mark Bailey had an older brother who took care of Grandma Russell [MGLR] and that generation."

On April 20, 1978, HLRP read the following biographical sketch of William W. Watkins in 1880 (p. 452F):

"William W. Watkins, of Watkins & Williams, operators of the Belmont coal mines, was born in Wales, in 1832, and married Esther Lewis. He came to Carbondale in 1869, and mined for the D. and H. Canal Company until 1876, when the above named firm was formed."

After reading that sketch, HLRP remarked:

"Betty Hauenstein's mother was a Watkins."

On April 20, 1978, HLRP read the following biographical sketch of John E. Mills in 1880 (p. 452D):

"John E. Mills (formerly a carpenter), farmer, was born in Greenbush, N. Y., August 4th, 1834, and married Mary Ann Williams, of Luzerne county. He and his brother, Dwight Mills, served in the army from October 11th, 1862, to August 6th, 1863, and he has held the offices of treasurer, assessor and school director."

After reading that sketch, HLRP remarked:

"Mills Brothers folded after Ned died."

On April 20, 1978, HLRP read the following biographical sketch of Joseph B. Van Bergen in 1880 (p. 452E):

"Joseph B. Van Bergen was born in Bainbridge, N.Y., February 28th, 1828, and married Mary F. Boal, of Cincinnati, O. Mr. Van Bergen, who is proprietor of the foundry and machine works, has been engaged in the insurance business, and was mayor of Carbondale four consecutive terms."

After reading that sketch, HLRP remarked:

"Van Bergen's Stationery Store was in the other half of Burr's Jewelry Store. Alice Rashleigh's mother's sister, Anna, married a Van Bergen."

HLRP ON FAMILIES THAT LIVED IN THE COUNTRY

On April 20, 1978, HLRP read the following biographical sketches of George W. Cowperthwait and James Cowperthwait in 1880 (both on p. 452B):

"George W. Cowperthwait, farmer, formerly salesman, was born in Greenfield, June 26th, 1841, and married Sarah Snyder, of Scott."

"James Cowperthwait, farmer, formerly blacksmith and dealer in agricultural implements, was born in Westmoreland, England, March 14th, 1806, came to Greenfield in 1833, and married Nancy C. Worth."

After reading those sketches, HLRP remarked:

"May Wallace's sister [May Wallace is a sister of Eddie, Andrew and Fred Cosklo] married a Cowperthwait."

On April 20, 1978, HLRP read the following biographical sketch of John G. Snyder in 1880 (p. 452E):

"John G. Snyder, farmer, was born in Blakely, August 9th, 1817, and came in 1823 to Greenfield, where he married Sallie Ann Cobb. He served seven years in the "Greenfield Greens," part of the time as orderly sergeant and lieutenant."

After reading that sketch, HLRP remarked:

"John Snyder could be the father of Alfred Snyder. Alfred Snyder's place used to be out here where Hoole's is now... the tree farm."

04-20-78

HLRP: "The Whitmores used to live up by Mountain Mud Pond. Vina and Lucy's father's name was Stephen. His father's name was Stephen also. The grandfather Stephen and Dan Whitmore--that's Lorraine Lynch's father--were brothers."

SRP: "Why is it called the Whitmore Road?"

HLRP: "After the Whitmore family. Dan Whitmore was Lorraine Trotter Lynch's grandfather. He used to live where Lynch's live now. They always named the roads after the family who lived on it the longest....Kilmer's* Road..."

WSP: "Schust's Road."

* In 1880 (p. 452C) two Kilmers are biographied:

"Silas C. Kilmer, farmer, was born in Greenfield, October 1st, 1856, and is a son of P. L. Kilmer, who came to that township in 1839, and was a member of the the [sic] "Greenfield Greens."

"William F. Kilmer, farmer, was born in Greenfield, May 20th, 1851, and married Melinda Wayman, of that township."

Are these two Kilmers some of the ancestors of the Kilmers of Kilmer's Road?

The Kawash Family

04-20-76

HLRP: "Mrs. Kenyon. That's the Kawash place. [see WAR autograph book]."

06-13-78

HLRP: "Kawashes used to live where Corrigan's live (the house between Hendrickson's and Decker's). They had a dairy. Before that they were up on top of the hill by the pond."

The Wards

HLRP (04-20-78)

"Mrs. Ward's [house] used to belong to Reuben Cohen and family. Harry Singer's wife, Esther Cohen, was one of the Reuben Cohen children. There were seven boys and one girl. I went to school with Walter Cohen. That was in town, not out here."

"I don't suppose Mrs. Ward babysat for you kids more than two or three times."

"Mr. Ward drank terribly."

"Mrs. Ward--her first name was Etta--used to come down and help me with the garden things."

"At one time, Vic Bridges lived in the Ward house."

"When they put the new road in out here, the Ward house was taken down."

"Gene Ward, the son, went down to Townsend, Maryland and made a killing in the rubber business and he took his mother down with him. She didn't like it in Maryland very much. She said: 'I didn't have all these things [modern conveniences] when I needed them, and I don't need 'em now.'"

"Gene had a fruit stand in the old garage. The Ward boys had a dump truck and hauled coal."

"There was no plumbing in the Ward house. Mrs. Ward had to carry water."

"One day Mom was in the kitchen and she heard someone playing the piano in the parlor and she went in and Esther Ward was sitting there playing. She didn't knock. She just walked in and started playing."

"Mrs. Ward liked it in Carbondale. Every time she would come up here from Maryland she would come out here and see me."

"Mrs. Ward's house had church windows in it. You know, stained glass borders around the windows, around the sides of the windows."

The Rehkop Family

On April 20, 1978, HLRP read the following biographical sketch of Lewis Rehkop in 1880 (p. 452E):

"Lewis Rehkop, cigar maker and wholesale and retail dealer in tobacco and snuff at 233 South Main street, was born in Carbondale, in 1855, and married Mary Senberg, of Honesdale."

After reading that sketch, HLRP remarked:

"Is this the grandfather or father of Louis Rehkop? There were four Rehkop children: Russell, Viola (who married John Hendrickson), Amber (who died as a young woman-- from tuberculosis I think), and Louis (who married Grace ?)."

06-13-78

HLRP: Viola Rehkop Hendrickson's sister, Lulu Rehkop, married Maurice Wedeman. Maurice Wedeman's father was the one who had the Wedeman place where Russ is now. Lulu and her son, Jonlouis Wedeman, used to live in the house at the top of the road [the house in which Eddie Cosklo and family once lived and in which Ralph Wells and his mother used to live]."

06-13-78

HLRP: "Louis Rehkop and family lived in the Kawash house. Louis built the Cosklo/Wells house."

Obituaries

REHKOP, Louis, late of 125 Westgate Drive, Apt. E-13, Carbondale, died Friday, May 8, at home following an illness.

Born in Carbondale, son of the late Louis H. and Mabel Glosenger Rehkop, prior to retirement he was a toolmaker and employed by Cross Engineering of Carbondale.

He was a member of the First Reformed Church of Denver, Colorado, and attended Berean Baptist Church, Carbondale.

Surviving are his wife, the former Grace Chase; two daughters, Mrs. Michael (Arlene) Molinaro, Groton, Conn.; Corrine Rehkop, Carbondale; a brother, Russell, Satellite Beach, Fla.; two sisters, Mrs. Lulu R. Wademan, Carbondale, and Mrs. John (Viola) Hendrickson, Clifford, and St. Augustine, Fla.; two grandchildren, several nieces and nephews.

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Memorial services were held on Tuesday in Berean Baptist Church with Dr. Claude A. Pullis, Pastor, officiating. The body was cremated.

Memorial contributions may be made to the Berean Baptist Church, 33 Lincoln Avenue, Carbondale.

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OBITUARIES

COSKLO, Mrs. Edith E., 97, late of RD 1, Carbondale, died Saturday, April 3, in Mid-Valley Long Term Care Center, Peckville, after an illness. Her husband, Andrew, died in 1954. Born in England, daughter

of the late Fred and Emily Penny Dawe, she resided in this area most of her life. She was a member of the First United Methodist Church, Carbondale.

Surviving are two sons, Edward, with whom she

resided, and Andrew, RD 1, Carbondale; two daughters, Mrs. Beatrice Cowperthwait, Forest City and Mrs. Mae Wallis, RD 1, Carbondale; two sisters, Miss Mae Vigus, Deposit, N.Y., and Mrs. Alice Birmingham, Deposit, N.Y.; 18 grandchildren; 52 great-grandchildren; 23 great-great-grandchildren; and several nieces and nephews.

Two sons, Sam and Fred, preceded her in death.

The funeral was Tuesday, April 6, from the James J. Reilly Funeral Home, 62 North Main Street, Carbondale.

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OBITUARIES

CORRIGAN, Mrs. Dorothy, late of 4 Fallbrook Road, RD Carbondale, died December 6 in Carbondale General Hospital after an illness. Her husband, Michael, died in 1971.

A native of Carbondale, daughter of the late William and Kathryn Parks, she was a member of St. Rose of Lima Church and was employed as a housekeeper at St. Rose Rectory before her retirement.

Surviving are five sons, Michael, Ione, California; William, Clifford; Gregory, Gerald and James, all of Carbondale; three daughters, Mrs. Theresa Hickman, Bayfield, Colorado; Mrs. Eleanor Waibel, Carbondale; Mrs. Dorothy DePalma, Niagara Falls, New York; three sisters, Mrs. Kathryn Mroczka and Miss Elsie Parks, both of Jermyn; Mrs. Emma Parks, Poughkeepsie, New York; a brother, Joseph, Scranton; 21 grandchildren; and 21 great-grandchildren.

She was preceded in death by a son, John.

All this is very much in the
rough as you will note, however you
may have a little more idea of your
own history after you have looked
it over - if you ever do.

In my estimation I can sum up
our Stone Ancestors in this way -

They were "Stones, a toilin'
on a hill
Doin' somethin' all day long -
never a-sittin' still
They couldn't always stop to eat
They couldn't always stop to sleep,
I hope they stopped to wash -
Anyway, they worked three hundred
years
And here we are b'gosh.

1 GENERATION

HUGH STONE, the original root of our family tree in the New England Colonies came there "The probability is, in the Ship Deborah, which was in Narragansett Bay in the year 1657. A ship of that name sailed from London for New England, in the early part of that same year", with many other emigrants presumably from the southern portion of England where the Stone families were most common. He was born in 1638. He landed at Boston, Mass. and upon his arrival signed articles of indenture with Mr. John Paine of Boston. (These articles of indenture were terms under which he worked for Mr. Paine - remuneration for the duties he was to perform etc.)

On May 14, 1666 he left Mr. Paine and went to Warwick where he signed articles of indenture with Mr. Randall Holden as follows:
"I, Hugh Stone, late servant to Mr. John Paine of Boston, Mass., merchant, by and with the consent of my aforesaid master, do and with the consent of my aforesaid master, do covenant and agree with Mr. Randall Holden of Warwick to serve the said Randall Holden from the day of the date hereof three years and faithful. Not absent without leave and I Randall Holden agree to furnish meat, drink, clothes and all other necessaries all the time of his aforesaid service and I do promise to give him double apparel, etc."
Hugh Stone signed by a mark.

About 1667 or 1668 Hugh Stone married Abigail Busecot, daughter of Peter and Mary Busecot. The writer has not been able to find in the records the date of her birth but she died in the year 1723. Her father, Peter Busecot is mentioned as among the inhabitants of the town of Warwick as early as 1643. He was among those Huguenots that were driven from their own country by the Revocation of the Edict of Nants about that date. His name is associated in the records with the leading men of the colony from 1643 to 1670 and it appears that he was "much loved and respected; every petition of his which came before the court and council of Warwick was granted..."

Hugh Stone was voted a Freeman in 1678, April 30th. He signed himself a Yeoman or Freeholder on some of his deeds but was listed as a blacksmith by trade. On December 10, 1692 he and his wife Abigail exchanged land with Job Green, giving him land deeded from Abigail's father, Peter Busecot. On March 12, 1704 he entered into an agreement with his son, John, giving him his "mansion house, orchards, meadow etc. in Warwick, Rhode Island. John to pay his brothers Hugh, Jr. 50 pounds, George 50 pounds" and "if I or my wife or both of us should by the providence of God be disabled etc. or by old age or non ability to get our living and sustenance and if our said John shall do his utmost to see and provide for us during the time of our natural lives, sufficient maintenance and behave himself as a dutiful son ought to do to his parents in all respects. If John does not fulfill this contract, the deed is to be void."

The writer would like to add that as a matter of fact this deed never took effect, being revoked and the land sold 19 years later to another person (Darle Greene) in preparation of moving to Providence, Rhode Island (note - he probably then moved to Providence in about 1723.) The record says that on June 29, 1723 Hugh Stone purchased of Sarah Lawrence widow of William Lawrence, for 265 pounds, a mansion house, bound partially by Pawtuxet River on South and partly by John Stone's land (his son).

On February 24, 1726 he sold his new home to his son John making an agreement with him of the same date. The following legacies were paid by John after his father's death. "To son Hugh, 20 pounds and his gun. To Grandsons, Peter and John, sons of his son Peter, 20 pounds. To daughter Mary Ralph 40 pounds. Ten pounds to Catherine Spicer, 40 x pounds to Abigail West, feather bed etc. To daughter Alice Fiske 40 pounds, warming pan and iron kettle. To daughter Ann Utter 3 pounds. To grandchildren, Thomas Barnes and Ann Stone 5 pounds each. To son John the remainder of the property."

He died in 1732 and was buried in the family burial ground in Warwick, Rhode Island.

There were ten children born
to the union of Hugh and Abigail Buseco+
Stone.

1. Hugh Jr. who had 3 children - Hugh,
Thomas and Oliver.
2. Peter who had 6 children - Elizabeth
Peter, Sarah, Abigail,
Priscilla, John.
3. Catherine - Married a Mr. Spicer
4. John (our direct ancestor)
who had 13 children -
John, George, Wm. Anne,
Abigail, Jonothan, Alice
Bentjamin, Joseph, Lydia,
Prudence, Hannah, Ruth.
5. Sarah who married a Thos. Barnes
and had two children -
Mary and Thos. Barnes.
6. Abigail who married a Mr. West.
7. Anne who married a Wm. Utter
and had 6 children -
Sara, Wm. Alice, Ruth Anne
and Zebulin Utter.
8. George who had two children -
George and Obediah
9. Mary who married a Samuel Ralph
and had five children -
Deliverance, Samuel, Mary,
Thomas and Hugh Ralph.
10. Alice Married a Mr. Fiske and
had one child - Abigail.
mentioned in Hugh Stone's will.

It was interesting to the writer to note that Hugh and Abigail Stone bound their daughters out. This plan, although probably done from the standpoint of a struggle for existence, in the cases of such large families, certainly worked to the disadvantage of family companionship. It was particularly brought to mind when the writer made a trip to the northern part of Pennsylvania among the Stone families in that locality (descendants of Hugh Stone) and found that there was no record among those people of Catherine, Mary or Alice. Catherine, on August 22, 1680 (I quote) "Hugh Stone and his wife Abigail gave to Edward Carter and Elizabeth his wife, the keeping and custody of their daughter Catherine, aged six years on this instant month till seventeen years of age, to deal kindly with her." Catherine married a son of Peter and Mary Busecot Spicer before she was seventeen and therefore, never returned to her parent's home to life. Probably the same thing occurred to Mary and Alice and their brothers hardly knew of their existence.

Note: Our family would be privileged to membership in the Huguenot Society thru decent of Peter Busecot and his daughter Abigail Busecot, wife of Hugh Stone, if they cared to do so.

11 GENERATION

JOHN STONE The fourth child of Hugh and Abigail Busecot Stone is our second generation. He was born in 1675 in Warwick, Rhode Island.

About 1704 he married Hannah Barnes⁶ who was the daughter of Thomas and Prudence Albee Barnes. She was born December 21, 1689 and died in 1714

There were three children born to this union.

1. John who had 1 child John
2. George who had 4 children - Ezra, Rest, Hannah, Jane
3. William who had 5 children - Wm. Freelove, Jabez, Jeremiah and James.

In 1714 he again married Abigail Foster, daughter of - who was born in 1677 and died in 1760.

There were ten children born to this union.

4. Anne -
5. Abigail
6. Jonothan
7. Alice (often known as Mercy.)
8. Benjamin
9. Joseph - who had 4 children - John Randall, Betsy, Sira and Anna Maria.
10. Lydia
11. Prudence
12. Hanna
13. Ruth

On June 28, 1725 John Stone bought 127 acres of Triston Derby for 125 pounds.

On February 24, 1726 he purchased a new homestead formerly belonging to his father, Hugh Stone.

On March 3, 1738 he deeded to his son Jonothan for love fifty acres of land on west side of "Pauchasset River"

He died in Warwick in 1759 and was burried in the old family burial ground of that place.

On "September 29, 1759 - Will - Approved "wife Abigail all indoor moveables. Son Joseph all outdoor moveables - all my cattle, horse, sheep, hogs, fowls, carts, ploughs etc., also wearing apparel. Remainder children 5 shillings each. These had received some estate before. To my granddaughter Abigail Flake 50 pounds at 18 or her marriage."

111 GENERATION

WILLIAM STONE, third child born to
Hannah Barnes and
John Stone. is our third generation

He was born in Warwick. 1711.

He died on March 4, 1785

He married in 1731 Eleanor Westcott
daughter of Eleanor England and Jeremiah
Westcott. She was the grand daughter of
Julianna Merchante and Stukely Westcott.

He was voted a Freeman on April 30,
1734 and served as a Justice of the Peace
in Coventry R. I. where he resided for
many years.

He served his State and Country dur-
ing the Revolutionary War and his anteced-
ents have become members of the Sons
American Revolution and the Daughters of
American Revolution on his record of the
Justice of the Peace in Coventry, R. I.
(Mrs. Genevieve Stone Coursen, D.A.R. Books,
Vol. 121, page 217 No. 120696.)

He was known as Capt. William Stone.
There were five children born to this
union

William
Freelove
Jabez
Jeremiah
John

IV GENERATION

Westcott

WILLIAM STONE, first child born to Eleanor
and William Stone, is our fourth generation

He was born in Coventry Rhode Island
1733.

He died September 12, 1821 in Coventry, R.I.

He married on October 9, 1755 Lydia
Westcott, grand daughter of Priscilla Bennett
and Stukeley Westcott and daughter of Benjamin
Westcott who was born Dec. 31, 1709. They
were married in Cranston, R. I. the Mr. Joseph
Harris officiating. Lydia Westcott Stone
died April 14, 1827 at Coventry, R. I. aged
90 years 4 months 18 days.

He made corn or indian meal. He was
"a man of correct business habit" and his
education was far above the ordinary of the
day. He was a Justice of the Peace and a
Town Clerk. He was an active christian of
the Baptist denomination."

There were six children born to this
union:-

William
Westcott
Lydia
Ruth
Arthur
Asa

V GENERATION

WILLIAM STONE, first child born to Lydia Westcott and William Stone is our fifth generation

He was born 1758
in Cranston, R. I. and later moved with
his parents to Coventry, R. I.

He was the third of consecutive William Stones and was known as "Deacon Billy" Stone. "He had a superior education. He was in the Revolutionary War in the Battle of Rhode Island under Sullivan. He had a saw mill. Not a man to venture but always comfortable though cautious."

He married Lucy Scott in Coventry, R.I. She was the daughter of Joseph Scott of Coventry and was a descendent of Catherine Marbury and Richard Scott. Catherine Marbury and Richard Scott. Catherine Marbury was the daughter of Bridge Dryden and Francis Marbury, the former being a sister of Sir. Thomas Erasmus Dryden. Brt. (Grandfather of the poet Dryden.)

Lucy Scott was a sister of Winfield Scott of Mexican War Fame. She was born in 1736 and died April 14, 1827

There were six children born to this union:

Welcome
Artemus
Benoni
Lucy
Sally
William

VI GENERATION

WELCOME STONE the first child born to
William and Lucy Scott
Stone is our sixth generation.

He was born in Coventry, Rhode
Island November 24, 1783. While in
Rhode Island he was engaged in custom
shoe trade but was engaged in
agricultural pursuits in Abington
Township Lackawanna County. (At the
time of his arrival at that place
however it was Luzerne County, Lacka-
wanna County not being Orgaized until
August 13, 1878.)

On February 19, 1807 in Coven-
try, Rhode Island he married Susan Hudson
of West Greenwich, Rhode Island. She
was born 3/16/1874.
She died in Abington Township, Pa.

There were four children born to this
union - Waterman

1. Nancy - married a Mr. ~~Wixen~~
2. Eliza - Married a Mr. James
Williams
3. Ira - who had 5 children -
Susan, Mary Halina,
Charles, Laura Emeline,
Frances
4. Ethan - who had 8 children -
Nancy, Ira, Geo. W.,
Sara, Armida, Helen
A., Emma E. & Content

Nancy Waterman Stone married "Charles
Bailey, her daughter Lucy married
Norman Leech

Lydia married

1. Bennett
2. George Stone son of
Ethan.

Ira B. married Content Ryan

4. daughter, Susan AngelineM.

W. H. Marcy
Mary Halina M.
Jos. R. Angel
Laura M. Warren
Davison
Frances Adelia M.
Geo. H. McMinn

11. Olive A. Norton

Son xCharles

Welcome Stone died January 8, 1816 and is buried in Scott Township, Lackawanna County on a side hill overlooking the valley that his ancestors helped to build up. A most beautiful spot.

VII GENERATION

ETHAN STONE the fourth child born to
Welcome and Susan Hudson Stone
is our seventh generation.

He was born September 16, 1814
in Abington Township, Lackawanna County,
Pa. (This being Luzerne County at that
time as Lackawanna County was not
organized until August 13, 1878.)

He learned the hatter's trade
in Wilkes Barre, Pa. between the ages
13 and 20 years. He went from Wilkes
Barre to Dundaff where he opened the
first hat store in that vicinity. He
later moved to Abington Township and
then to Scott and finally with his son,
George W. Stone moved to Fell Township
ont he old Wedeman tract where he died
April 10, 1886. He was burried in the
family burial ground known as the Stone
Cemetery on his son's farm.

On November 5th, 1836, he
married a daughter of a French woman,
Lucinda Pehl. She was born December
7, 1815 and died in 1898. She was a
very high strung person, the direct
opposite to her husband, Ethan Stone,
who was even tempered, kind, generous
and patient.

However, her children never
let her want for anything. After the
death of her

husband in 1886 she became so dissatisfied she decided to go and live with her daughter in Carbondale, ~~xxx~~ John Tracey (the former Content Stone.) Her son, George W. Stone, paid his sister Mrs. Tracey ten dollars a month toward the maintenance of his mother as long as she lived.

Ethan Stone was employed for a number of years by Stephen Whitmore's father who was in the lumber business. Ethan handled the business accounts and the figuring of the lumber sold and on hand. Mr. Whitmore said of him at his death - "I never found the discrepancy of a cent nor a foot of lumber during the period of his employment with me."

He was devoted to his religious beliefs. Through his granddaughter, Mrs. Wallis, it was learned that each night at sundown he liked to sit in his rocking chair and as an evening devotion sing -

"Another day has passed and gone
The evening shades appear
And may we all remember well
The day of death draws near."

Another interesting incident of Mrs. Wallis' childhood with relationship to Ethan Stone was at a time in his final sickness, after she had fed him his meals for quite a long period of time, he told her to go to ~~a~~ her dresser and she would find a "Token" for her kindness to him. The token was the last penny Ethan Stone had to his name in the form of a fifty cent piece.

There were nine children born to this union -

1. Nancy - who died young of black fever
2. Ira Stone
3. George W. - who had five children Martha, George G., Ervin H., Edith and Grace.
4. Sara Amalza who died young of black fever
5. Eliza C.
6. Arminda Stone - who married Arch Burdick and later a Mr. Moses
7. Helen A. - who married a Mr. Mathews who had a daughter Jessie
8. Content - Married a John Tracey who had a son Arthur. the father of the girl in N. Y. State who was found to receive her father's estate.
9. Emma E. -

VIII GENERATION

GEORGE W. STONE, w the third child of
Ethan and Lucinda Fell Stone
is our eighth generation.

He was born September 4, 1840
in Greenfield Township, Lackawanna County
(this too was Luzerne County at that time)

On January 3, 1863 he married
Eliza Wedeman, daughter of Henry and Anne
McDonnell Wedeman of Fell Township, the
James Morrison, Minister of the Gospel
of God, officiating, at the home of her
parents. She was born October 4, 1845
and died August 22, 1905 in their home
situated off the main road known as
"Crystal Lake Road at the top of what
was then known as "Williams Hill". She
was a most gentle, kind, even dispositioned
and loveable person, adored for her grace
and charm.

George W. Stone and his wife
purchased from her father a tract of
his land, situated as stated above.

He enlisted in the Civil War
in a company recruited in Carbondale by
Captain Alfred Darte which was later
designated as Company K 25th Penna.
Infantry and accompanied his regiment to
Harpers Ferry and the Shenandoah Valley
remaining in the service for three months
obtaining a "Certificate of Non-Liability"
at Scranton, Pennsylvania, November 4th,
1863 signed by S. N. Bradford, Prevost
Marshal, and President of Board of En-

rollment, & H. P. Moody, Surgeon of Board of Enrollment, which stated that "he was not properly subject to do military duty". It was necessary at that time, in order to be relieved from military duty to obtain a substitute, and to make a cash payment of \$300.00 to the United States Government which in his time and ~~xx~~ under his financial circumstances required a great sacrifice on his part. His receipt for this money was numbered "89- Office of Receiver of Commutation Money, 12th District of Pennsylvania " dated at Scranton on the 4th day of November 1863 and signed by "Jos K. Scranton".

On April 1, 1877 he received a Certificate as a Lay-Preacher in the Finch Hill Church (a Free Will Baptist Church in Greenfield Township. His ministry was principally of a missionary character looking after small rural churches, however the following lists of baptisms, marriages and funerals were found among his papers. (It is necessary to allow for the sad method of handling such records as seemed to be the practice in those days) -

"Memorandum of Baptisms"

"April 29th, 1877 at the Crystal Lake
Ordinance of Baptism ~~A~~ administered to 12
May 6th at Crystal Lake
Ordinance of Baptism administered to 17
May 20th in West Clifford in small stream
Ordinance of Baptism administered to 7

May 27th at Crystal Lake
Ordinance of Baptism administered to 24

July 1st At the Crystal Lake
Ordinance of Baptism administered to 3
December 25th At the Skull Pond, Scott
Township, Twelve received the
Ordinance of Baptism 12
March 24th, 1878 at Burdick Hollow,
Clifford, Susq. Co. Baptised 4
June 16th, 1878 at the Scull Pond,
Scott Twp. eight persons received
the Ordinance of Baptism 8
July 28th, 1878 at the Scull Pond,
Scott Twp. two persons Baptised 2

"Marriages -

Oct. 3, 1877 Boulter Burdick Clifford
Aug. 21st, 1878 Goodrich Edwards my house
Sept. 5, 1878 Williams Veil Fell
Aug. 18th, 1880 Cross Baker "
Sept. 17th " Gardner Vail Scott
Oct. 5th, 1881 Shibley Medley my house
Feb. 20th, 1882 Warren H. Reynolds
Ida Patent my house
Sept. 2nd 1882 Vail Miller " "
Sept. 5th " Stevens Pierce Greenfield
Sept. 17th " Hunter Morris Clifford
Oct. 24th " Snyder Cramer Fell
Dec. 9th " Montgomery Peck My house
Dec. 23rd " Allen Decker " "
Jan. 19th, 1883 Olmstead Brownell " "
Feb. 25th, 1883 Waymen Walker " "
Apr. 30th, " Cole Griffis " "
Sept. 19th " McCann Cobb " "
Oct. 27th " Lee Shouts " "
Dec. 20th " Laymon Deckel " "

| | | |
|---------------|------------------|----------|
| May 5th, 1884 | Spencer Lewis | My house |
| Sept 20th " | Pierce Wederman | Fell |
| Jan. 9th " | Arnold Cobb | " |
| Feb. 20th " | Shonts VanSickle | " |
| Mar. 5th 1885 | Whitmore Kilmer | " |
| May 10, 1885 | Lee Breeze | " |
| Sept. 6, " | Breeze Dunevan | " |
| Sept. 19th" | Wayman Peck | My house |

- - - - -

"Funerals of Thirteen Persons Attended
up to June 25th, 1878

| | | |
|----------------|-------------------------|----------------------------|
| Aug. 1st, | at Brown Hollow | H. Vaile Child |
| Aug. 28th | at Dundaff | Old Mrs. Rounds |
| Sept. 21st | Fell | Old Mrs. Williams |
| Feb. 6th, 1879 | Greenfield Church | |
| | Gilbert M. Lee's Wife | |
| Feb. 11th | Greenfield Church | Susan Clum |
| | Williams. | |
| Mar. 5th | Greenfield | Jacob Snyder 92 yrs. |
| Mar. 11th | Scott | Mrs. Nellie Jane Decker |
| Mar. 22nd | L. Lees | School House. Mr. Makeley, |
| | | an old man |
| Apr. 21st | at Clifford Corners. | Joseph |
| | | Cowperwait's Daughter. |
| May 3rd | at Brown Hollow | Hiram Vail's wife |
| May 19th | at Clifford Corners | John Cobb |
| Sept. 4th. | At Greenfield Church, | Mr. |
| | Thorne Robinson | |
| Sept. 6th | At Clifford Corners | Mr. Geo. |
| | Cowperthwaite Child. | |
| Sept. 20th | Mrs. Shorts, widow | Scott |
| Oct. 10th | At Tompkinsville | Harry Cure |
| May 1880 | Dundaff | Miss Goodrich (suicide) |
| June 23rd | Burch School House | Joseph Warren |
| Oct. 12th | Carpenter School House, | Daniel |
| | Carpenter. | |

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Five Children were born to the union of
George and Eliza Wedeman Stone -

1. Martha - who died of black fever
when about a year old.
2. George Bingham - who had 8 children
by his first wife - Carolyn May
Everson Stone - Lila, Everett,
Leland, Mildred, Carrie, Helen
Louise, Edith
He had one child by his second
wife Cora Burlingame Stone -
Georgianna.
3. Ervin Henry - who had three children -
Mabel, Rex and Gertrude
4. Edith Agnes - who married Frederick
Wallis and had three children -
Joseph, Marion and Ethel
5. Grace Eliza - who married Howard Cordry
and adopted Helen Louise Stone
daughter of Geo. B. Stone after
his death.

1X GENERATION

EDITH AGNES STONE the fourth child born
of Eliza Wedeman and
George W. Stone is in the ninth generation.

She was born August 12, 1878 on her father's farm in Fell Township; Lackawanna County. She received her education in the "Carr School" in that township and became affiliated with the Finch Hill Baptist Church in Greenfield Township where she served as organist for several years. She was Baptized in the Berean Baptist church in Carbondale, by the Rev. T. E. Jepson, pastor of the church at that time.

In November 24, 1897 at the home of her brother, Ervin Henry Stone, she was married to Frederick Wallis, son of Hannah Godding and Joseph Wallis, by her father, George W. Stone. Mr. Wallis was born July 15, 1877, his father, October 15, 1847 and his mother August 31, 1846. His father and mother were married in 1876.

It was at the Wallis home that her father passed away, and it was Mrs. Wallis who made a great deal of her father's and grandfather's early history available for this purpose. Their home is located adjoining her father's formerly owned farm - all a part of the - tract - on the Crystal Lake Road in Fell Township.

There were three children born to this union.

1. Joseph - married to May Cosklo
2. Marion
3. Ethel - married to Floyd Swingle

There were three children born to this union -

1. Joseph Wallis

Born August 11, 1898 in Carbondale, Pa.
receiving his education in the public schools
of that city. He was baptized in the Methodist
Church in Carbondale, Pa. He married Mae
Cosklo on January 1, 1924 in her parents' home.
Methodist
parsonage They have 2 children, George Wallis and Joseph
Wallis and are living on the farm formerly
owned by George W. Stone, his grandfather.

2. Marion Wallis

Born July 11, 1900 in Carbondale, Pa.
receiving her education in the public schools
of that city. She was baptized in the Methodist
Church in Carbondale and has made life a very
cheerful existence for those around her.

2. Ethel Wallis

Born May 5, 1903 in Carbondale, Pa.
receiving her education in the public schools
of that city. She was baptized in the Methodist
Church in Carbondale. She married Floyd Swingle
They have one daughter, Carol Ann.

GEORGE WALLIS, the first born child of
Mae Cosklo and Joseph
Wallis is of the eleventh generation

He was born August 28, 1926
George Wallis married Rosemary Klemencic.
4 children were born to this union
Susan
Barbara
George
Elizabeth.

JOSEPH WALLIS, the second child born of
Mae Cosklo and Joseph Wallis
is of the eleventh generation.

He was born May 28, 1931
Joseph Wallis married Rachel Horne
5 children were born to this union,

Deborah
Jeffrey *Kary*
Twins } Ronny
 } Randy

Lamington

714 George Street
727 Beech St.
Cranston, Pa. 18505

Mr + Mrs Joseph Wallis, Jr.
R.D.
Capital Lake Rd.
Carlisle, Pa.



HCRP to SRP (5/26/79):

" The farmers always used to say: 'a wet May makes a good hay,' so maybe we'll have a good summer for grass."

Obituaries

WEDEMAN, Warrick W., late of Carbondale RD, died Sunday, July 5, in the Carbondale General Hospital after an illness. His wife is the former Helen Stephens.

Born in Greenfield Township, son of the late Sanford and Marion Muir Wedeman, he was a salesman for Robert's Feedmill, Peckville, before retiring. He was a member of the Carbondale Presbyterian Church.

Also surviving are a daughter, Mrs. Louise Hynes, Carbondale RD; a sister, Mrs. Margurite Horton, Clifford; four grandchildren; three great-grandchildren; several nieces and nephews.

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Brookvalley

4-H Club

The Brookvalley 4-H Community Club traveled to Great Adventure amusement park June 30. The members of the club were able to enjoy a day at the park from the profits of their successful Easter candy sale.

The 4-H offers many opportunities to youths with ages ranging from 8 to 19. The Brookvalley Club offers the following: sewing, horses, photography, dogs, poultry, vegetables, veterinary science, cooking and others. Activities include trips, shows, and camping. Other activities are offered on state and national levels.

Two Brookvalley Club members participated in the annual 4-H state Club Congress at Penn State University. The two members, Laura Powell and Beth Kerl, participated in leadership, song rounds, demonstrations, and new games. After they return they will be able to take a more active role in the leadership and teaching of new members.

Boys or girls between the ages of 8 and 19 who are interested in participating in some of these activities can call club leaders Mr. and Mrs. Russell Powell at 282-4334, or Mrs. Irene Baker at 282-5019.

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Merry Christmas

Our 113th year of serving the Carbondale area -- home of Helen Powell ✓

Carbondale News

Vol. 113 No. 51

Monday, December 23, 1985

25¢

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Carbondale News

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06-29-06-1 Mom's birthday, 1913.

Were she alive, she would be 93 today.
In a thousand ways, I miss
her a great deal. The grieving is
over & done, but missing her will
go on for the rest of my life.

"This is the kind of day on which
Mom would have made a peach
pie..." "This is the kind of
day that Mom would have
hung blankets out on the
line..." "How Mom loved to
go for a ride in the car. On
arriving home, she would
invariably say: "Thanks for
the buggy ride" (which is surely

06-29-06-2

something that she heard her Mother
or aunt Nettie or Aunt Jennie

say). One of her primary operating
principles was "do the right thing,"
knowing as she did that it is not
always easy or pleasant to do so.

She and Dad met at the "I Shown
Wrong Club" at Dundaff, PA. It was
a social club that was formed by
the well-to-do farmers of the
area. Seabert Ross, whose family
had a ^{country} place in Clifford as well as
a ^{town} house in Scranton, and Dad
were friends. "Seab" played
a musical instrument (the

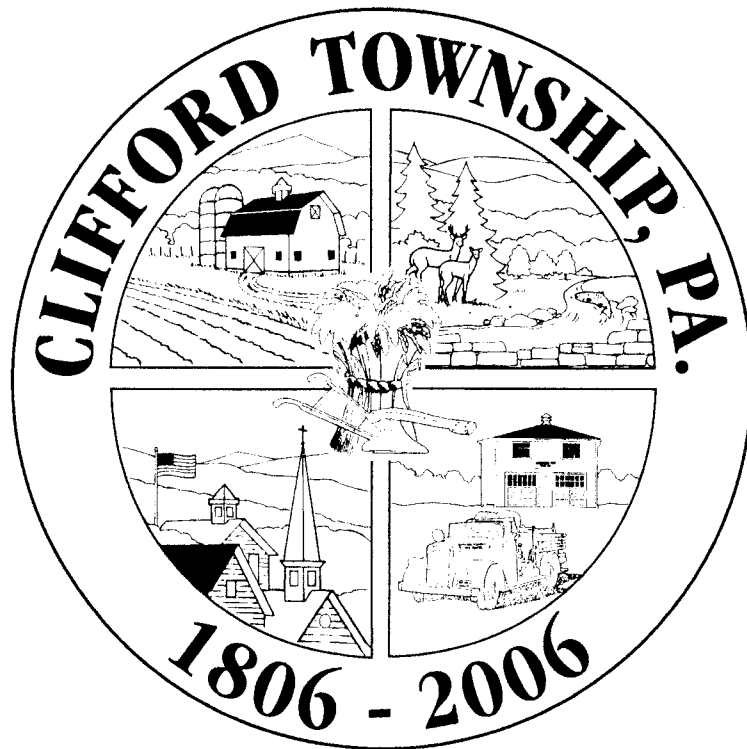
06-29-06-3 saxophone, I believe Mom
said) and Seat's musical group
played for the social gatherings of
the "I Shoved Long Club" at the
Dundaff Hotel. Seat invited
Dad along with him and at one
of the ^{club} gatherings, Mom and
Dad met. The rest is history.
For as long as they all lived,
Mom + Dad and Seat + Eloise
(Hasbrouck) Ross were good
friends. The Ross family are
still prominent in the Clifford
area. It pleased me very much
to read in the recently published

06-29-06-4 bicentennial history of
Clifford Township, in the section on
Dundaff Hotel and the I Should
Worry Club gatherings, that
Mom was at no point the
auditor of the club. I will
make a Xerox copy of the relevant
pages and include them here.

06-29-06 - DWP II helped
me re-install my bridge to
the cows (which was washed
out during the recent flood).

Clifford Township

Two Hundred Years



Sally Fischbeck

Patricia Peltz

Publisher: Mulligan Printing Corporation, Tunkhannock PA

Written to commemorate our bicentennial year.

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Dance Club - "I Should Worry Club"

During the 1930s, families in and around Dundaff had an organization which they called "I Should Worry Club." Although it is not known when the club got started, by 1935 its members were meeting every second Friday at the Dundaff Hotel for dancing and they had a substantial amount of money accumulated in their treasury. A regular club meeting was held each dance night, with minutes of the previous meeting read and treasurer's report given.

It was at the Sept. 17, 1935 meeting that announcement was made of a change of location. *"This being our last meeting at Dundaff Inn a motion was made and seconded we go to Paradise Valley for our next club meeting Oct 11 '35."* At that first meeting at Paradise Valley, a motion was made and seconded to *"have the Club piano brought here and to have the music on the main floor."*

Live music for these dances was provided by local musicians. Reed Burns played the fiddle and Harold Burns played the banjo. Margaret Race played piano, her son Russell the drums, and Alta Burns the trumpet. *"Motion made and seconded to have the piano tuned."* Occasionally, there was other entertainment. *"On Friday Eve July 10 the Uniondale Orchestra are going to furnish the music."* Also, this on June 25, 1937: *"Miss Eloise Burdick entertained us with a Rope and Tap Dance, also Mr. Flinn gave us a dance number."*

Admission was charged and the expenses of the evening such as music, hall and prizes, were paid from the proceeds. *"Rex Yarns donated a fancy box of candy for a door prize. Won by Marjorie McCalla [McAlla]."* Men paid 50 cents admission and ladies, 25 cents. The attendance ebbed from time to time, ranging from nearly 150 at New Year's and Halloween to fewer than 20 at times. The membership would occasionally vote to have a free evening of dancing to increase attendance and spark interest.

The members planned special dances, such as the one proposed at the Jan. 31, 1936 meeting. *"The President asked for suggestions to build up the club, and it was suggested we have a Leap Year & Valentine party Feb. 14, 1936."* However,

these plans were foiled. *"The Club was postponed on Feb. 14 on account of the hard storm which filled all roads. . ."* At the Oct. 11, 1935, meeting: *"It was decided to have a Halloween party on our next club night Oct. 25, and to fine all those who come unmasked 10 cents."*

The Club also regularly sent cards to members who were sick or in the hospital, flowers to families who had lost a loved one, and made contributions to the Red Cross. Because the balance in the treasury was considerable for this time period, the books were audited each year. *"The auditor Helen Russell gave a report on Treas. Book at the end of the year 1935. The Club has \$203.62 in the Treasury."*

New officers were elected each year. Jan 3, 1936, the following offices were voted: *" . . . President, Harold Race; Vice Pres., Leon Bills; Treas., Earle Payne; Secy, Edna Hutchins."* They also had Trustees with staggered terms: *"Feb. 4, 1938. . . Ralph Owens, 3 years; Earle Payne, 2 years; Carl Breese, 1 year."* Also, new members were regularly voted into the Club: *"One new member admitted to the Club, Clark Cable of Union Dale."* Then, *"April 22, 1938. . . the following new members were admitted. . . Kenneth Jones, Union Dale; Rexford Jones, Union Dale; Ronald Barber, Nicholson; Mrs. Carl Breese, Union Dale; Wells Race, Forest City R.D.; James Race, Forest City, R.D.; Anna Lenox, Union Dale; Marjory Westgate, Forest City; and Helen Westgate, Forest City."*

It's not known how long the Club remained active. Many of the young men no doubt were called to duty as the country was drawn into World War II. Several couples who met at the Club dances married and turned their attention to family. The Club piano was donated to the war effort.



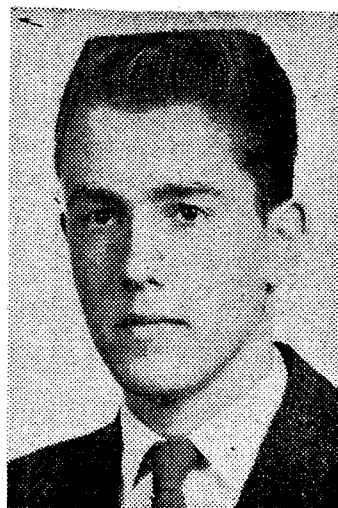
Paradise Valley dance hall and Clarence Carr.

Clarence, shown with his mother, built the Paradise Valley dance hall and the nearby gas station in the 1930s. When the property was sold to Harvey and Virginia White, the hall was used for roller skating from 1963 to 1968. (COURTESY OF SALLY FISCHBECK, HELEN SMITH)

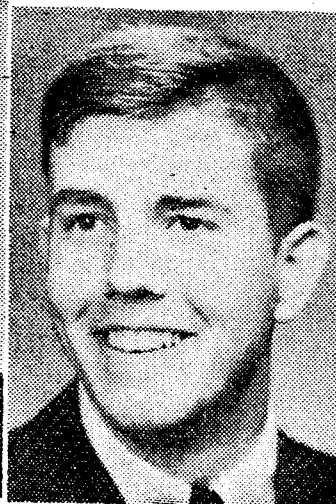


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S. ROBERT POWELL
* * *



DONALD W. POWELL
* * *



RUSSELL T. POWELL
* * *

Three Powell Brothers Win Honors

Three sons of Mr. and Mrs. Walter S. Powell, Carbondale, RD 1, achieved academic distinction during the winter term at Pennsylvania State University.

S. Robert, 21, a senior French major, attained a perfect 4.00 average and earned dean's list recognition.

Donald W., 21, a senior History major, finished the term with an average of 3.50. He also attained the dean's list.

Russell T., 18, a major in the Turfgrass Management Course, compiled an outstanding 3.76 average for the term.

All three brothers graduated from Fell Twp. High School.

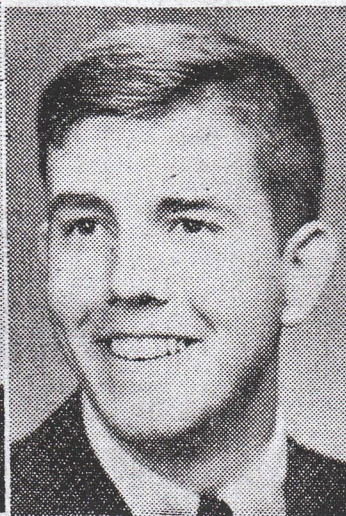
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May 14, 1965,
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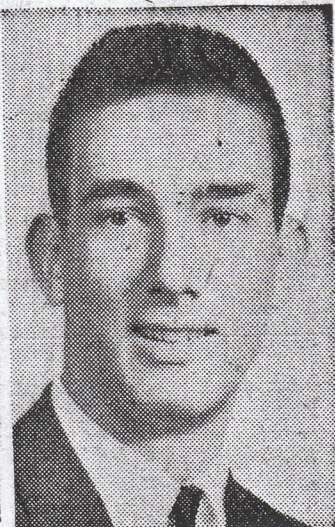
S. ROBERT POWELL

* * *



DONALD W. POWELL

* * *



RUSSELL T. POWELL

* * *

Three Powell Brothers Win Honors

Three sons of Mr. and Mrs. Walter S. Powell, Carbondale, RD 1, achieved academic distinction during the winter term at Pennsylvania State University.

S. Robert, 21, a senior French major, attained a perfect 4.00 average and earned dean's list recognition.

Donald W., 21, a senior History major, finished the term with an average of 3.50. He also attained the dean's list.

Russell T., 18, a major in the Turfgrass Management Course, compiled an outstanding 3.76 average for the term.

All three brothers graduated from Fell Twp. High School.



Class of
Nineteen Hundred Thirty
Carbondale High School
announces its
Commencement Exercises
Friday morning, June twentieth
nine-thirty o'clock
The Irving Theatre

Helen L. Russell

TO FIND THE DAY OF THE WEEK.

Several correspondents of the *English Mechanic* have been giving rules for finding on what day of the week any particular date occurs. One of the simplest of these methods is purely numerical, and not too complicated to be easily remembered and worked out mentally. First of all, there is a constant for a style—6 for new style, or all dates after September 14, 1752. Next there is a constant for each month. These are, 1, 4, 4, 0, 2, 5, 0, 3, 6, 1, 4, 6; on leap year the constant for January and February is one less, or 0, 3. Then multiply the century by 5, and add one-fourth omitting fractions. Next add one-fourth to the odd years over the century; and finally add the day of the month. Divide by 7, and the remainder will show the day of the week. As an example, let it be required to find out on what day of the week January 1, 1881, will fall. The process is as follows:

| | |
|--|-------|
| Constant, N. S. | 6 |
| Constant for month | 1 |
| Century (18) multiplied by 5, plus $\frac{1}{4}$ | 94 |
| Odd years (81) plus $\frac{1}{4}$ | 101 |
| Day of month | 1 |
| | <hr/> |
| | 203 |

This divided by 7 leaves 0 or 7 for a remainder, which shows that it will be the last day of the week, or Saturday. For old style the constant is 4, and the number of the century is multiplied by 6. The rest of the process is the same as for new style.—*N. Y. Tribune.*

This is the kind of article
that would have interested me
a great deal.

Carbondale Leader

09-18-1880, p. 1

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Carbondale Leader

09-18-1880, p. 1

HLRP
↙

NOSTALGIA — Members of the Berean Baptist Church Beacon Class in the early 1950s included, left to right: first row - Ruth Chapman, Millie Emmett, Sally Morgan, Evelyn Stone, Betty Haunstein, Mary Lewis; second row - Pearl Jones, Mildred Chubb, Gwen Owens, Marjorie

Geary, unknown, Millie Heddon, Marion Johnson; third row - Eleanor Williams, Lois Turner, Millie Moon, Frances Swingle, Thelma Chubb, Ruth Shea, Elizabeth Estabrook, Helen Powell, Alta Mae Vail. (Submitted by Jane Lewis George and Janice Morgan Wright)

Walter Silas Powell

April 20, 1994

Walter Silas Powell, Carbondale RD, died Wednesday in Forest City Nursing Center following an illness. His widow is the former Helen L. Russell. They celebrated their 57th anniversary on April 10.

Born Jan. 12, 1913, on Ridge Street, Scranton, son of Welsh parents, the late Silas and Olivia Reese Powell, he attended the Berean Baptist Church, Carbondale. He was a 1930 graduate of Olyphant High School and attended the Wharton School of Finance, Scranton. Upon moving to the Carbondale area, he was the operator of the Russell Dairy Farm, Carbondale RD. He was the former owner of Lakeland Golf Course, Lake Sheridan, and prior to retirement, he was the owner of the Homestead Golf Course, Carbondale.

Also surviving are twin sons, Donald W. and S. Robert, both of Carbondale RD; four grandchildren; two nieces; and a nephew.

He was preceded in death by three sons, Walter William, James Russell and Russell Thomas; and three sisters, Ruth Swain, Lillian Clarke and Frances.

The funeral will be Monday at 10 a.m. from the Oliver R. Shifler Funeral Home, 94 N. Main St., Carbondale, with services by the Rev. Dale E. Pepper, pastor, Berean Baptist Church. Interment, Valley View Memorial Park, Montdale.

The family will receive friends Sunday, 2 to 4 and 7 to 9 p.m.

*see also SRP's
journals on
microfilm for
WSP's death in
1994*

This is to certify that the information here given is correctly copied from an original certificate of death duly filed with me as Local Registrar. The original certificate will be forwarded to the State Vital Records Office for permanent filing.

WARNING: It is illegal to duplicate this copy by photostat or photograph.

Fee for this certificate, \$2.00



Theodore Kowalik
Local Registrar

2261891

No.

April 21, 1994
Date

COMMONWEALTH OF PENNSYLVANIA • DEPARTMENT OF HEALTH • VITAL RECORDS
CERTIFICATE OF DEATH

STATE FILE NUMBER

| | | | | | | | |
|---|--|---|--|--|--|---|--|
| 1. NAME OF DECEDENT (First, Middle, Last)
WALTER SILAS POWELL | | 2. SEX
M. | | 3. SOCIAL SECURITY NUMBER
170 - 10 - 7411-A | | 4. DATE OF DEATH (Month, Day, Year)
APRIL 20, 1994 | |
| 5. AGE (Last Birthday)
81 Yrs. | | 6. UNDER 1 YEAR
Months: 12 Days: 12 | | 7. DATE OF BIRTH (Month, Day, Year)
JANUARY 12, 1913 | | 8. BIRTHPLACE (City and State or Foreign Country)
SCRANTON, PA. | |
| 9. PLACE OF DEATH (Check only one — see instructions on other side)
HOSPITAL: <input type="checkbox"/> ER/Outpatient <input type="checkbox"/> DOA <input type="checkbox"/> OTHER: Nursing Home <input checked="" type="checkbox"/> Residence <input type="checkbox"/> Other (Specify) <input type="checkbox"/> | | 10. WAS DECEDENT OF HISPANIC ORIGIN?
No <input checked="" type="checkbox"/> Yes <input type="checkbox"/> If yes, specify Cuban, Mexican, Puerto Rican, etc. | | 11. RACE - American Indian, Black, White, etc. (Specify)
WHITE | | 12. SURVIVING SPOUSE (If wife, give maiden name)
HELEN LOOMIS RUSSELL | |
| 13. COUNTY OF DEATH
SUSQUEHANNA | | 14. CITY, BORO, TWP OF DEATH
FOREST CITY | | 15. FACILITY NAME (If not institution, give street and number)
FOREST CITY NURSING CENTER | | 16. DECEDENT'S USUAL OCCUPATION (Give kind of work done during most of working life; do not use retired.)
MANAGING PROPRIETOR | |
| 17. DECEDENT'S MAILING ADDRESS (Street, City/Town, State, Zip Code)
R.D.# 1 BOX 40 CARBONDALE, PA. 18407 | | 18. DECEDENT'S ACTUAL RESIDENCE (See instructions on other side)
PA. | | 19. DECEDENT'S EDUCATION (Specify only highest grade completed)
Elementary/Secondary (0-12) 12 College (1-4 or 5+) 2 | | 20. MARITAL STATUS - Married <input checked="" type="checkbox"/> Never Married, Widowed, Divorced (Specify) MARRIED | |
| 21. FATHER'S NAME (First, Middle, Last)
SILAS POWELL | | 22. MOTHER'S NAME (First, Middle, Maiden Surname)
OLIVIA REESE | | 23. INFORMANT'S MAILING ADDRESS (Street, City/Town, State, Zip Code)
R.D.# 1 BOX 40 CARBONDALE, PA. 18407 | | 24. METHOD OF DISPOSITION
Burial <input checked="" type="checkbox"/> Cremation <input type="checkbox"/> Removal from State <input type="checkbox"/> Donation <input type="checkbox"/> Other (Specify) <input type="checkbox"/> | |
| 25. DATE OF DISPOSITION (Month, Day, Year)
APRIL 25, 1994 | | 26. PLACE OF DISPOSITION - Name of Cemetery, Crematory or Other Place
VALLEY VIEW MEMORIAL PARK | | 27. LOCATION - City/Town, State, Zip Code
SCOTT TWP. MONTDALE, PA. 18447 | | 28. SIGNATURE OF FUNERAL SERVICE LICENSEE OR PERSON ACTING AS SUCH
<i>Oliver R. Shifler</i> | |
| 29. LICENSE NUMBER
FD 009848-L | | 30. NAME AND ADDRESS OF FACILITY
OLIVER R. SHIFLER 94 N. MAIN ST. CARBONDALE, PA. 18407-0389 | | 31. DATE SIGNED (Month, Day, Year)
4-20-94 | | 32. SIGNATURE OF PHYSICIAN WHO PRONOUNCED CAUSE OF DEATH
<i>Wm. D. O.</i> | |
| 33. TIME OF DEATH
11 PM | | 34. DATE PRONOUNCED DEAD (Month, Day, Year)
April 20 1994 | | 35. WAS CASE REFERRED TO MEDICAL EXAMINER/CORONER?
Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> | | 36. PART II: Other significant conditions contributing to death, but not resulting in the underlying cause given in PART I. | |
| 37. IMMEDIATE CAUSE (Final disease or condition resulting in death)
Sigmoid Carcinoma | | 38. DUE TO (OR AS A CONSEQUENCE OF):
a. Sigmoid Carcinoma | | 39. DUE TO (OR AS A CONSEQUENCE OF):
b. Sigmoid Carcinoma | | 40. DUE TO (OR AS A CONSEQUENCE OF):
c. Sigmoid Carcinoma | |
| 41. WERE AUTOPSY FINDINGS AVAILABLE PRIOR TO COMPLETION OF CAUSE OF DEATH?
Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> | | 42. MANNER OF DEATH
Natural <input checked="" type="checkbox"/> Homicide <input type="checkbox"/> Accident <input type="checkbox"/> Pending Investigation <input type="checkbox"/> Suicide <input type="checkbox"/> Could not be determined <input type="checkbox"/> | | 43. DATE OF INJURY (Month, Day, Year)
30a. 30b. M. 30c. | | 44. TIME OF INJURY
30d. | |
| 45. INJURY AT WORK?
Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> | | 46. DESCRIBE HOW INJURY OCCURRED.
30f. | | 47. PLACE OF INJURY - At home, farm, street, factory, office building, etc. (Specify)
30g. | | 48. LOCATION (Street, City/Town, State)
30h. | |
| 49. CERTIFIER (Check only one)
*CERTIFYING PHYSICIAN (Physician certifying cause of death when another physician has pronounced death and completed Item 23)
To the best of my knowledge, death occurred due to the cause(s) and manner as stated. | | 50. *PRONOUNCING AND CERTIFYING PHYSICIAN (Physician both pronouncing death and certifying to cause of death)
To the best of my knowledge, death occurred at the time, date, and place, and due to the cause(s) and manner as stated. | | 51. *MEDICAL EXAMINER/CORONER
On the basis of examination and/or investigation, in my opinion, death occurred at the time, date, and place, and due to the cause(s) and manner as stated. | | 52. SIGNATURE AND TITLE OF CERTIFIER
NEAL M. DAVIS, D.O. | |
| 53. REGISTRAR'S SIGNATURE AND NUMBER
<i>Theodore Kowalik</i> | | 54. DATE FILED (Month, Day, Year)
APRIL 21, 1994 | | 55. OFFICE ACCOUNT NUMBER
5005-336-2 | | 56. LOCATION (Street, City/Town, State)
CARBONDALE, PA 18407 | |

Obituaries

Alice Trotter Baker

Alice (Whitmore) Trotter Baker, 90, formerly of Jermyn, died September 30, 2005 at the Taylor Nursing and Rehabilitation Center, where she was a resident for the past six months. She was the widow of Alfred A. Baker, who died in May 1971.

Born May 19, 1915 in Greenfield Township, she was the daughter of the late William and Blanche Whitmore Trotter. She attended Jermyn schools after her early years in a one-room schoolhouse in Greenfield Township that she was so proud to talk about.

She was employed for over 45 years at the Jermyn Dress Co. as a garment worker, retiring at age 71. She resided in Jermyn for more than 80 years, moving to Scranton in 1997. She was a lifetime member of St. James/St. George Episcopal Church in Jermyn.

She was a member of the Greenfield Historical Society, ILGWU and AARP. She was past

president of the Daughters of America Auxiliary. She loved to crochet, having made over 100 afghans and throws, giving them all away to family and friends.

She was a loving and kind mother, grandmother and great-grandmother, who had a very strong faith and was ready to walk with God.

Surviving are a daughter: Ersley (Lee) and husband Ted Skiba, Scranton; three granddaughters: Cindy and husband Sam Marturano, Taylor; Marlene and husband Tom Corrigan, Scranton; and Lee Ann and husband Steve Pons, Pittsburgh; three great-grandchildren: Stephen Marturano, Taylor; Shalon Corrigan, Scranton; and Nicole Pons, Pittsburgh; many nieces and nephews.

She was preceded in death by a daughter: Freda Gowat, who died in Dec. 2004; and a grandson: Tom Skiba, who died in Dec. 1980.

She was the last living member of her family, being preceded in death by twin brothers: Willard and Wallace Trotter, who died at birth; a sister: Lorraine Lynch; a brother: Stephen Wilbur Trotter; and twins Rodney Trotter and Rosena Nielsen.

Memorial contributions may be made to the Historical Society of Greenfield Township.

Funeral services were conducted by the Charles A. Battenberg Funeral Home, Washington Ave., Jermyn.

*one of mom's
Childhood
friends. I
had a nice
call / phone visit
with her at
the time of
mom's
death.*

*The Trotter
family lived
up on the
mountain
near Mud
Pond (present
day Merli-
Sarnoski
Park).*

Lakeland grows

By Matthew Haggerty
TRIBUNE STAFF WRITER

Larry and Judy Schrader of Dunmore purchased the Lakeland Golf Course in 1976 and in the nearly two decades since have concentrated their efforts on extending the course to the length it is now, an executive golf course.

The Lakeland Golf Club was designed and built by Walter Powell in 1955. Powell who also designed the former Homestead Golf Course near Carbondale ran Lakeland with his wife Helen until 1976.

"Gradually over the past 10 years we have done a lot of work trying to make our course longer and a bit more challenging than the one that we bought 18 years ago," Judy Schrader said.

The Schraders' son, Larry Jr. who graduated from Penn State with a degree in turf management, is the head greenskeeper.

The course now measures 1,480 yards and plays to a par of 32. The average hole is 164 yards long with five holes acting as short par fours and the remaining four holes being normal length par-threes.

According to Judy Schrader, "the course is the perfect place for fathers to take their sons and husbands to take their wives." Schrader said that this summer there have been more women on the course than men.

Tee times are not necessary at Lakeland. The busiest time of the day, according to Schrader is 9-10 a.m. weekdays. The course is closed for league play Monday through Thursday 4:30-6. However, golfers are welcome to go out and play before and after the leagues.

"Sundays tend to get hectic, but other than that, the course plays at an easy and enjoyable pace," Schrader said.

The facilities include a lunch and snack bar, a unique golf gift shop, and a practice putting green.

The gift shop, which is located in the new clubhouse that overlooks the course, offers ladies apparel and golf bags, golf gift baskets, and other accessories.

Schrader says that the new clubhouse has brought Lakeland

Playing THE PUBLIC LINKS in Northeast Pa. (One of a series)

LAKELAND GOLF CLUB

GREENS FEES:

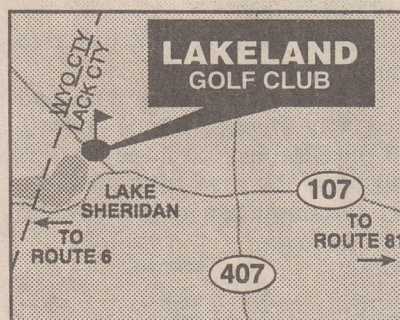
Weekdays, 9 holes: \$5, 18 holes: \$8. Weekends, \$5.50 and \$9, respectively. Special senior rates for golfers over 62 at \$4.

CARTS: Pull carts only at \$1.

CLUBS: Rentals for \$2.

PHONE: 945-9983

LOCATION: Route 107 between Routes 407 and 6/11. About 7 miles west of Route 81.



► **WEDNESDAY:** Panorama Golf Course at Crystal Lake is highlighted in Wednesday's *Tribune* as the series on area public golf courses continues.

to a higher level as a golf club. "The new building offers players a real unique social opportunity," she said.

Schrader's daughter Layna, who helps her mother run the course said, "golfers seem to make a lot of friends up here and meet people that they can play with on a regular basis. Sometimes people come up just for lunch, because they like the relaxed social atmosphere."

Memberships and lessons are also available and information can be obtained by calling the clubhouse.

to executive length

